

lamb daube

7 peppercorns

2 bay leaves

1 bottle red Côte du Rhône wine

8 garlic cloves, minced

3 yellow onions, halved and sliced ¼" thick

4 lb. lamb shoulder, cut into 2" pieces

Salt and freshly ground pepper, to taste

2 Tbs. olive oil

12 baby carrots, peeled

3 Tbs. all-purpose flour

1 can (28 oz.) diced tomatoes with juices

Toasted country-style bread for serving

Tie peppercorns and bay leaves in cheesecloth. In large bowl, combine wine, half of garlic, onions, peppercorn packet and lamb. Cover with plastic wrap; refrigerate 8–12 hours. Transfer lamb to plate. Strain marinade. Discard peppercorn packet; reserve wine, garlic and onions.

Season lamb with salt and pepper. In stovetop-safe slow-cooker insert over medium-high heat, warm oil. Brown lamb, 3–5 minutes per batch; transfer to plate. Add reserved garlic and onions, remaining garlic and carrots to insert; cook, stirring, 10 minutes. Add flour; cook, stirring, 2 minutes. Add wine, tomatoes and juices; bring to boil. Add lamb. Set insert on slow-cooker base; cover and cook on high 6 hours. Skim off fat. Transfer lamb and vegetables to bowl; cover. Simmer sauce over medium heat 30 minutes. Stir in lamb and vegetables. Serve with toasted bread. Serves 8.