

Josh Cellars Featured Recipe

Spiced Lamb with Salsa Verde, Charred Broccoli & Farro Salad

Chef Kevin Johnson, *The Grocery*

Serves 6-8



Ingredients

Marinade

- 2 ½ lbs lamb loin, trimmed
- 4 cloves garlic, grated on a microplane
- 5 sprigs thyme, picked and minced
- 2 sprigs rosemary, picked and minced
- ¼ c olive oil
- Salt and pepper to taste

Directions

- Combine the marinade ingredients (garlic, thyme, rosemary, olive oil) in a small food processor.
- Puree until smooth.
- Coat lamb loin with the marinade.
- Refrigerate for at least six hours or overnight.

Spice Mix

Ingredients

1 t fennel

½ t coriander

½ t black pepper

Directions

- Toast the spices.
- Grind in mortar and pestle or in a small spice grinder.
- Reserve.

Lamb

Directions

- Prepare grill or heat pan over medium-high heat.
- Season marinated lamb with salt and some of the spice mix from above.
- Sear on all sides then move to the cooler part of the grill to finish cooking to medium rare. If cooking on a stovetop, place in a 400° oven for 4 to 5 minutes depending on size.
- Place lamb on a platter and cover with a piece of foil to allow meat to rest (5 – 10 minutes).
- Slice fairly thin.
- Season with a little more salt and pepper and serve.

Salsa Verde

Ingredients

About 20 sprigs parsley, stems are ok

About 8 sprigs tarragon, stems picked off

About 10 sprigs mint, stems are ok

About 12 sprigs basil, picked from stems

5 anchovies

6 cloves garlic, minced

2 tbl capers

2 tbl Dijon mustard

1 c lemon juice

Zest of 4 lemons

1 c extra virgin olive oil

Kosher salt, to taste

Freshly cracked pepper, to taste

Directions

- Rough chop all of the herbs
- In a heavy duty blender, combine anchovies, garlic, capers, mustard, lemon juice and lemon zest.
- Puree until smooth.
- Add the herbs and puree again until smooth.
- Slowly add olive oil with blender on to emulsify.
- Season with kosher salt and freshly cracked pepper.

Charred broccoli with green olive vinaigrette

Ingredients

2 lbs. broccoli crowns
4 oz. watermelon radish, cut into matchstick julienne
1 bunch of flat leaf parsley, leaves picked and chiffonade
4 oz. pecorino Romano, shaved
Roasted green olive vinaigrette (recipe follows)
Olive oil, to drizzle
Salt and pepper, to taste

Directions

1. Prepare a grill or broiler on high heat.
2. Cut broccoli crowns lengthwise into long 'planks' about a 1/2" thick.
3. Drizzle with olive oil and season with salt and pepper.
4. Cook for 1 - 2 minutes on each side. It should be nicely charred on each side and tender, but still toothsome.
5. Quickly place into a bowl and dress liberally with vinaigrette, then add parsley.
6. Arrange on a platter, sprinkle with radish, pecorino cheese then drizzle with a little more vinaigrette and serve.

Roasted green olive vinaigrette

Ingredients

2 shallots, chopped
3 garlic cloves, chopped
5 each oil packed anchovies, chopped
1 cup Picholine green olives
1 t red pepper flakes
3 lemons, zested and juiced
½ C champagne vinegar
1 ½ C olive oil

Directions

1. Place olives on a heatproof dish and bake in 400 oven until shriveled (about 20 - 30 minutes).
2. Place all ingredients except for vinegar, lemon juice, and olive oil in the bowl of the food processor.
3. Grind to a paste.
4. Add contents to a bowl with the lemon juice and champ vinegar.
5. With a whisk, constantly stirring, stream in olive oil until incorporated.

Farro Salad

Chef's note: This salad can be enjoyed throughout the year with a variety of vegetables. The nuttiness of farro can absorb all types of great flavors.

- In the Spring, include peas, fava beans, spring onions and asparagus and herbs like tarragon, mint and chives.
- In the Summer, tomatoes, cucumbers and olives are great. Herbs like basil, dill and parsley.
- In the early fall, we like to use the first crop of small root vegetables. They are complimented by roasted onions to offer a great hint of earthiness to the salad.

Always be sure to use plenty of fresh herbs to compliment the vegetables and counter the farro.

Ingredients

2 C farro
3 – 4 bay leaves
5 – 6 small turnips, shaved
5 – 6 small radishes, shaved
5 – 6 small carrots, peeled and shaved
3 – 4 small gold beets, peeled and shaved
2 red onions
10 – 12 Brussels sprouts, leaves separated
2 T minced oregano leaves
¼ C snipped chives
1 T minced thyme leaves
8 scallions, thinly sliced
Sherry vinaigrette (recipe follows)
Salt and pepper, to taste

Directions

1. Bring about 4 C of water to a boil in a medium saucepan.
2. Season water with salt and pepper and add bay leaves and faro.
3. Simmer until farro is tender, but still has a little bite. Strain farro and remove bay leaves.
 - a. This can be done ahead, chilled and then brought to room temperature before proceeding.
 - b. Alternatively, reserve it room temperature until ready to serve.
4. Meanwhile, peel onions and cut into ¼” slices. Drizzle with olive oil, season with salt and pepper and cook in 400 oven until charred and soft. Remove, cool and mince.
5. In another heatproof dish, add Brussels leaves and drizzle with oil and season with salt and pepper. When you begin making the salad, place in oven and bake until crispy. These will add a nice earthy crunch to the salad.
6. Place farro into a bowl. Add herbs and onions and enough dressing to coat.

7. Add turnips, radishes, carrots and beets and toss again, adding a little more dressing along with salt and some black pepper.
8. Fold in the Brussels sprout leaves, taste and adjust seasoning and add a little more dressing if needed.

Sherry Vinaigrette

Ingredients

2 shallots, minced
3 cloves garlic, minced
1 T Dijon mustard
¼ C dry sherry
2/3 C Sherry vinegar
1 ½ C olive oil

1. Place all ingredients, except olive oil, in a blender and puree until smooth.
2. Turn blender to low and add olive oil in a slow, steady stream through top of blender until emulsified.