



SIPS  TIPS

## *Greek-Inspired Lamb with 2020 Rhapsody Pinot Blanc*

Admittedly, we were a little surprised when wine, food and travel writer Caitlin Hodges of Sips N Tips ([sips-n-tips.com](http://sips-n-tips.com)) first paired this recipe with Rhapsody Pinot Blanc. White wine with red meat? Turns out it's an inspired and delicious match. Caitlin writes: "This Creamy Greek-Inspired Lamb tastes completely decadent, but is so simple to make. Plus, it is a great way to get the sophisticated, rich taste of lamb into your weekly meal routine without breaking the bank on premium cuts like lamb chops. Pair it with a white wine with lots of minerality—Bells Up Winery Rhapsody Pinot Blanc is my favorite—and this dish is a hit."

### **Sips N Tips' Creamy, Greek-Inspired Lamb**

*Rich lamb, salty olives, creamy feta, and tart lemon pair perfectly with Rhapsody's balanced acidity, tongue-tingling minerality, and citrus flavors.*

#### **INGREDIENTS**

1 lb lamb stew meat, cut into 1-inch cubes

1 cup white wine for cooking  
*(you can use the same wine you are pairing with dinner, or choose another dry white wine with some lemon notes to it)*

2 tablespoons lemon juice

½ cup good quality Extra Virgin Olive Oil, plus 1 tablespoon for roux *(optional)*

4 cloves of garlic, sliced or pressed

1 lb small potatoes  
*(fingerlings, Yukon golds, or whatever looks good)*

1 tablespoon all-purpose flour  
*(optional)*

20 Kalamata olives

½ cup feta cheese, crumbled

1 tablespoon Herbs de Provence

Salt and Pepper to taste

Parsley and/or fresh dill for garnish

#### **INSTRUCTIONS**

First, marinate the lamb in good quality olive oil, lemon juice, white wine, garlic (sliced or pressed), salt, and pepper. Refrigerate for at least 6 hours, or overnight.

When ready to cook, wash your potatoes and add them to a pot of salted boiling water. There's no need to peel them unless that is your preference. Par-boil the potatoes until you can stick a knife in them, but are still firm and not fully cooked. The exact time depends on the size of your potatoes; start checking their consistency after about 3-5 minutes.

Remove potatoes from water and let cool. Cut into large chunks and add to a baking dish with the lamb and all of the juice from the marinade. Top off the dish with a little wine if needed to ensure the meat is mostly covered. Cover the dish and place it in a 350-degree oven for 45 minutes. Uncover the dish and continue cooking for another 15 minutes or until the meat is tender and falls apart easily. Check the dish frequently to make sure there is still a bit of liquid in the bottom of the baking dish... you do not want to let it fully dry out, but it is okay if some of the liquid cooks off.

Remove dish from oven. Depending on the amount of liquid left, you may wish to thicken the sauce before serving. (If you prefer a thinner sauce, skip the next step.) For a thicker sauce, add one tablespoon of olive oil and one tablespoon of all-purpose flour to a sauce pan and combine over medium heat until they form a thick paste (a roux!). Slowly add the liquid from the lamb and stir constantly until your roux transforms into a thick sauce. Season with salt and pepper to taste. Add the finished sauce to the lamb and potatoes and mix to combine.

Let the dish cool slightly, then add Kalamata olives, feta cheese, and Herbs de Provence. Top with parsley and/or dill for a pop of color and fresh flavor. Serve with fresh flatbread or pita bread and Bells Up Rhapsody Pinot Blanc!

27895 NE BELL ROAD • NEWBERG, OREGON

503.537.1328 |    /bellsupwinery | [BellsUpWinery.com](http://BellsUpWinery.com)