

Slow Cooked Lamb with White Wine and Potatoes

Serves 6–10

The most important part of this recipe is that it takes a long (slow) time, and I prefer to do it overnight, so plan ahead. Secondly, don't overthink it. It's a beyond simple dish with exquisite results, so resist the urge to make it fussier than it needs to be. The technique happens in the oven, not before and not after (that said, don't forget to season every- thing very well with salt before it goes into the oven). It's the most foolproof way I know how to cook lamb, relying heavily on trusting the process (the process being– it goes into the oven, and 12 hours later, it comes out).

I like to give the option of boneless lamb here because I know it's what people can easily find, but I promise the bone-in cut is worth calling a butcher or meat counter to see if they can set one aside (the bone holds the cut together and seasons the cooking liquid even more deeply- plus, the drama!). As for the potatoes, just make sure they are waxy. If they are small enough, you can even add them in whole.

Ingredients

1 4–5 bone-in (or 3–4 pound boneless, if that's all you can find) shoulder or leg of lamb, untied

Kosher salt, freshly ground black pepper

1 750ml bottle dry white wine, such as pinot grigio

2 pounds waxy potatoes, such as yukon gold, large fingerlings, etc. peeled or unpeeled, halved or left whole, depending on size

2 heads garlic, unpeeled, halved crosswise

1 lemon, halved crosswise, plus another for serving

1 bunch oregano, marjoram or thyme; plus more for serving

Olive oil, to drizzle

1-2 cups tender herbs, such as parsley, dill, chives, mint, for serving

Greek yogurt or labne seasoned with salt, pepper and garlic, for serving

Instructions

1. Season lamb very well with salt and pepper. Leave in the fridge for 12-24 hours if you can– if not, that's okay (large cuts of meat always benefit from a long salting prior to cooking, lamb is no exception). Preheat oven to 275°F/135°C (no fan). Place lamb in a large dutch oven* (aim for at least 6qt. and make sure it has a lid— if lamb is boneless, you can probably get away with something a touch smaller, just make sure it will fit both the lamb and potatoes).

**If you don't have a large dutch oven, you can do this in a large roasting pan or baking dish, as long as you really cover it well with foil to prevent evaporation of liquid.*

2. Scatter potatoes, garlic, lemon and oregano around lamb and pour bottle of wine over everything. Give it a good glug of olive oil so a nice, thick layer is floating on top (I think I forgot this in the video– but do as I say, not as I do!).
3. Place in the oven and do not look, peek or touch for at least 10 hours*, closer to 12 if your lamb is on the larger side. If it goes 11 when you meant 10, or 13 when you meant 12, that's okay. This lamb is resilient.

**If using boneless, it will be closer to 8 hours*

4. Remove from oven and let cool slightly. Transfer the lamb and potatoes to a large serving platter to make serving easier–the lamb will pull apart and fall off the bone, that's okay, that's still gorgeous to me. Spoon over all the potatoes and bits of garlic, plus remaining sauces from the bottom of the pot. Top with herbs and another good pour of olive oil and serve alongside yogurt sauce.

DO AHEAD: This lamb can be made 3–4 days ahead, stored in the fridge and covered. To serve, gently reheat in the same pot in a 275° oven until lamb and potatoes are warmed through and scatter with herbs.