



POMEGRANATE
LEG OF LAMB

Trefethen

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INGREDIENTS

1 cup unsweetened pomegranate juice
1/2 cup red wine blend
2 large onions
1 whole lemon, unpeeled
3 cloves garlic
1 tsp black pepper
1 Tbsp basil leaves
1 tsp salt
1 leg of lamb, butterflied
pomegranate seeds & mint leaves for garnish

PROCEDURE

1. Combine pomegranate juice, red wine, onions, lemon, garlic, black pepper, basil leaves and salt into a blender and purée.
2. Rub marinade well into the meat and pour the remaining marinade over the meat in a shallow glass or enameled pan. Cover and let lamb marinate in refrigerator overnight.
3. Heat grill to medium-high heat or preheat oven to 375F. Wipe off excess marinade and grill or bake until an internal temperature of 145F for medium rare meat. Let rest 5-10 minutes before carving.
4. Arrange lamb on your favorite platter and garnish with mint and pomegranate seeds. Serve with polenta and your favorite spring vegetables. Enjoy!

TREFETHEN WINE PAIRINGS

Dragon's Tooth: Rich, yet fresh and bright, this wine is incredibly enchanting. The nose features intense aromas of dark brambly fruit and layers of cinnamon, violet and vanilla. Balanced and supple on the palate, the finish is mouthwateringly smooth.

O·K·D FOUR: Fresh and focused with expressive raspberry, black pepper, and earthy notes. On the palate, it is powerful and balanced offering ripe fresh fruit flavors layered with hints of sage and mushroom that lead to a long, velvety finish.