

COUSCOUS WITH SPICY LAMB

by Georgeanne Brennan

When I was in my twenties, a family friend, president at the time of the American Legion in Paris, was showing me “the real Paris,” which included a long, dark walk to an Algerian restaurant next to an alley. He ordered couscous with lamb and a carafe of red wine. I was smitten by the exotic flavors and eventually learned to make the dish myself, pairing it with wines like this light red from Tavel.

BROTH AND VEGETABLES

- 2 tablespoons unsalted butter
- 2 tablespoons olive oil
- 2 cups onion, chopped
- 2 cloves garlic, chopped
- 2 zucchini, cubed
- 4 carrots, cut into ½-inch pieces
- 3 turnips, cut into ½-inch pieces
- 1 stalk celery, chopped
- 2 tablespoons tomato paste
- 1 teaspoon kosher or sea salt
- ½ teaspoon black pepper
- 1¼ teaspoons *ras el hanout*
- ½ teaspoon cumin
- ½ teaspoon ground cinnamon
- ½ teaspoon ground coriander
- 3½ cups chicken broth
- 1 to 2 teaspoons harissa
- 2 cups cooked chickpeas

LAMB

- 1 teaspoon hot paprika
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- 1 teaspoon sea or kosher salt
- 1 teaspoon harissa
- ¼ cup extra-virgin olive oil
- 2 pounds boneless leg of lamb, cut into 1-inch cubes

COUSCOUS

- 2 cups boiling water
- ½ teaspoon sea salt
- 1¼ cups fine couscous
- 1 tablespoon butter

FOR VEGETABLES AND BROTH

In a Dutch oven, warm butter and olive oil over medium-high heat. Add onion and sauté, about 3 minutes. Add garlic and sauté 1–2 minutes. Add vegetables and sauté 3–4 minutes. Push vegetables aside and fry tomato paste for 1–2 minutes. Stir into vegetables, sprinkle with spices, and stir. Pour in ¼ cup of broth, scraping up any clinging bits. Add remaining broth and harissa. Cover, reduce heat, and simmer about 20 minutes. Add chickpeas, cover, and cook another 10 minutes.

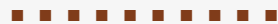
FOR LAMB

Combine spices, olive oil, and lamb in a bowl. Cover and refrigerate for 1 hour. Twenty minutes before serving, place cubes on 6 skewers. Over medium-high heat, heat a stovetop grill pan (or use a gas or charcoal grill). Brush pan or grill with olive oil. Cook skewers for about 3 minutes, turn, and grill another 2–3 minutes for medium rare. Remove to a platter and cover to keep warm.

FOR COUSCOUS

About 10 minutes before vegetables are done, boil water and salt in a saucepan. Add couscous, cover, and let stand 10 minutes. Add butter and toss with a fork until fluffy.

Serve couscous and lamb on separate platters, with vegetables in a serving bowl. Serve a small bowl of harissa on the side. Serve hot. *Serves 6*



The James Beard award-winning cookbook author Georgeanne Brennan is also the author of the best-selling food memoir *A Pig in Provence*. She continues to write about food and cooking from her longtime homes in Provence and in Northern California, where she co-owns an aperitif wine bar. You can find more of her recipes at www.georgeannebrennan.com.

MAY 2026

ROUGE









2024 COLLIOURE ROUGE “PUIG AMBEILLE” DOMAINE LA TOUR VIEILLE

HALF AN HOUR NORTH of the Spanish border, the fishing town of Collioure is to Roussillon what Cassis is to Provence. Beautiful enough to attract painters like Matisse, Braque, and Picasso in the twentieth century, it’s one of those places where you can’t quite believe how the terraced vines rise right above the port and look out on the Mediterranean, just a stone’s throw away. These steep slopes are home to classic southern varieties like Grenache, Syrah, and Mourvèdre, and La Tour Vieille dedicates different cuvées to ensure each grape can showcase its ability to transmit this quasi-Catalan terroir. Mostly Mourvèdre, with a splash of Grenache and Carignan, Puig Ambeille is a beautiful and lush testament to the south. Full of Mediterranean sunshine, aromatic *garrigue*, and a hint of salinity, it offers a perfect match for grilled rosemary lamb chops and vegetables. —Tom Wolf

\$35.00 PER BOTTLE \$378.00 PER CASE

Pairs well with grilled lamb chops, burrata and tapenade crostini, and your favorite semi-firm sheep’s milk cheeses.

					
2024 Collioure Rouge “Puig Ambeille” <i>Domaine La Tour Vieille</i>	80% Mourvèdre, 10% Grenache, 10% Carignan	25- to 45-year-old vines Schist	Serve <i>slightly cool</i> 58–62°F Decant optional	Blackberries, plum, <i>garrigue</i> Plush, complex, inviting	Drink now through 2030
2024 Tavel “La Combe des Rieu” <i>Gaël Petit</i>	Grenache, Cinsault, Carignan	Vines planted in 1950s and 1976 Limestone scree, clay	Serve <i>cool</i> 52–56°F Decant recommended	Wild strawberry, <i>régliſse</i> , sweet spices Deep, mouth-filling, vibrant	Drink now through 2028

KERMIT LYNCH WINE MERCHANT

To reorder any of our Wine Club selections, please give us a call at 510.524.1524 to speak to a salesperson, or send us an email at wineclub@kermitylynch.com.

2024 TAVEL “LA COMBE DES RIEU” GAËL PETIT

SHOULD YOU EVER FIND YOURSELF near Avignon or the Pont du Gard, do yourself a favor and swing through Tavel for lunch or dinner at La Courtille. Order a bottle or two of Gaël Petit’s take on the appellation and whatever your server recommends from the chalkboard menu. Gaël’s graceful and exuberant blend of Grenache, Cinsault, and Carignan will go with it all, and this will be one of the most memorable meals of your year—if not your life! If you’re familiar with southern Rhône Grenache blends through Châteauneuf-du-Pape, Gigondas, Vacqueyras, or even some Côtes-du-Rhône, tasting this Tavel is akin to hearing a beloved rock band play one of your favorite songs acoustic for the first time. You’ll recognize the soul, the

spice, the Provençal sun, the *galets roulés*—the essence of the south—but tasting this Tavel almost feels like sensing them from an entirely different and thrilling perspective. Pour this light red chilled and pair it with Georgeanne’s couscous with spicy lamb while you plan that trip to the source!

—Tom Wolf

\$37.00 PER BOTTLE

\$399.60 PER CASE



ABOVE Gaël Petit. © Joanie Bonfiglio

COVER The old tower overlooks terraced vines. © Domaine La Tour Vieille