

## TEXAS-STYLE LAMB CHILI

by Tanya Holland

*Inspired by Corsican culinary tradition and the Corse Figari rouge's flavor profile, this Texas-style chili using lamb in place of beef embodies my love for simple, flavorful cooking: a single pot, braised meats cooked low and slow, and a unique spice blend. The traditional El Cid recipe calls for dried basil, but why stop there when you can use herbes de Provence? I use rosemary, lavender, thyme, tarragon, marjoram, basil, savory, sage, and chervil. A chili recipe recalling Paris, Texas? Despite its lean composition, this chili stands up to the hearty yet refined Clos Canarelli Corse Figari rouge. The wine's mild tannins and herbaceous notes naturally elevate the flavor of the lamb for a complete and satisfying pairing.*

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|---------------------------------------------------|-----------------------------------------------------------------------|
| 2 tablespoons olive oil                           | 1 teaspoon smoked salt (optional)                                     |
| 2 pounds lamb stew meat, cut in<br>1-inch cubes   | ½ teaspoon freshly ground black<br>pepper                             |
| ½ pound ground lamb                               | 1 ½ quarts beef broth or water                                        |
| 1 large yellow onion, coarsely chopped            | 1 ½ quarts whole Roma tomatoes,<br>peeled; un-drained if using canned |
| 3 garlic cloves, minced                           | 1 cinnamon stick                                                      |
| 2 tablespoons chipotle chili puree<br>(see below) | 3 bay leaves                                                          |
| 2 tablespoons ancho or mixed chili<br>powder      | 1 tablespoon yellow cornmeal                                          |
| 1 tablespoon kosher salt                          | <b>GARNISH</b>                                                        |
| 2 teaspoons cumin seeds, toasted<br>and ground    | Sheep's milk ricotta cheese                                           |
| 2 teaspoons <i>herbes de Provence</i>             | Cilantro leaves, chopped                                              |
|                                                   | Scallions, diced                                                      |

Place oil in Dutch oven over medium-high heat. Brown stew meat in batches. Remove to a bowl with slotted spoon. Add ground lamb and onion to the pot to brown, breaking up the meat. Add garlic and return stew meat to the pot.

Stir in remaining ingredients except for garnishes. Bring to a boil and then reduce heat; simmer for 2 hours or until stew meat is fork tender. Stir occasionally, breaking up the tomatoes.

Before serving, discard cinnamon stick and bay leaves. Add more salt to taste. Serve with garnish.

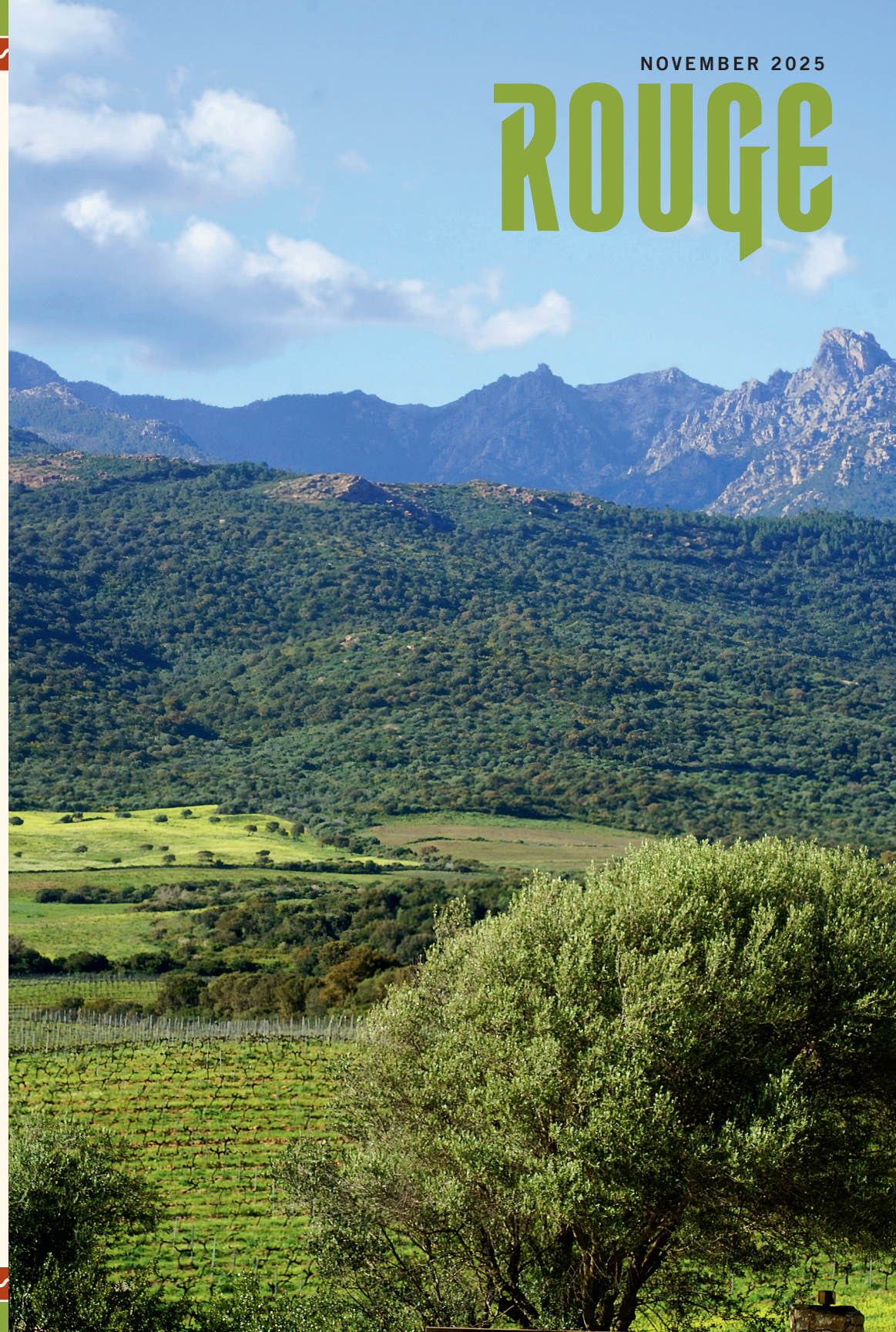
### CHIPOTLE CHILI PUREE

Place canned chipotles with liquid and a tablespoon of water into a blender or food processor and puree until smooth. Strain by pressing puree through sieve over a bowl. Discard seeds and tough skin that remain in sieve.

Serves 4–6



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.



## 2024 CÔTES DU RHÔNE VILLAGES SELECTED BY KERMIT LYNCH

**W**ILL NEVER FORGET THE FIRST TIME I drove between Tavel and the Pont du Gard. A steady, late-winter rain fell on this largely untrodden corner of the Rhône Valley. Outside were rows upon rows of gnarled old vines, which were at one point demarcated by a humble sign: Les Vignerons d'Estézargues. Despite the modesty of the sign—and the region as a whole—Les Vignerons d'Estézargues is an extraordinary operation, sitting on esteemed vineyard land characterized by an abundance of old vines growing from a sea of polished riverbed stones. Because vine roots dig deeper down as they age, these vines are able to access precious water reserves even into the hot summer months. This wealth of old Grenache, Syrah, Mourvèdre, and Cinsault, destined for humble regional bottlings like this Côtes du Rhône Villages, is what makes the Gard such an exceptional and undervalued wine region. And the stewards of these vines—the co-op Les Vignerons d'Estézargues—could not be more impressive.

For most of its sixty-year history, the co-op has pursued progressive farming and winemaking, working closely with its partner growers to emphasize organic viticulture before ushering the pristine fruit through low-intervention practices in the cellar. The result is a country red that is filled with soul in every sense of the word. Brambly, rustic, savory, and joyous, this is as perfect a house red from the Rhône as you'll find. —Tom Wolf

\$18.00 PER BOTTLE

\$194.40 PER CASE



### KERMIT LYNCH WINE MERCHANT







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## 2023 CORSE FIGARI ROUGE CLOS CANARELLI

**N**O FAMILY HAS DONE MORE to put southern Corsica on the map in recent years than the Canarelli clan. They've opened first-rate restaurants and lodging, but the family's crowning achievement is Clos Canarelli. Having taken the reins of this family domaine in the early 1990s, Yves Canarelli embraced native grape varieties and biodynamic farming in a notoriously arid and windswept region, where grape growing is far from straightforward. But he didn't stop there. Over the last three decades, he has constantly experimented with his practices to get the best out of his extreme terroir. Most recently, he has played around with the blend of his Corse Figari rouge. While it used to feature much more Niellucciu, today, Yves prioritizes Sciacca-rellu in an effort to bring more aromatics and finesse. Matured in large *foudres* for a year and a half, this Corsican red is a vibrant and soulful beauty, teeming with notes of red fruit and herbs. —Tom Wolf

Pairs well with chicken liver pâté, hard cheeses, and seared tuna *au poivre*.

\$58.00 PER BOTTLE \$626.40 PER CASE

					
2024 Côtes du Rhône Villages Selected by Kermit Lynch	57% Grenache, 31% Syrah, 5% Cinsault, 4% Carignan, 3% Mourvèdre	40-year-old vines, on average Alluvial, with <i>galets roulés</i>	Serve <i>slightly cool</i> 56–60°F Decant optional	Wild herbs, violets, black cherries Juicy, supple, hedonistic	Drink now through 2030
2023 Corse Figari Rouge Clos Canarelli	60% Sciacca-rellu, 40% Niellucciu	Vines planted in 1997 Granite	Serve <i>slightly cool</i> 58–62°F Decant recommended	Red fruit, herbs, pepper Fresh, savory, vibrant	Drink now through 2030

LEFT Gnarled old vines and *galets roulés*. © Les Vignerons d'Estézargues

COVER Clos Canarelli in southern Corsica. © Joanie Bonfiglio