

## GRILLED LAMB KEBABS WITH TOMATO AND PLUM SALAD

by Tanya Holland

*What is going on with this dish, you ask? Well, a lot of flavors, much like the region of Languedoc-Roussillon, which overflows with wine varieties, styles, and influences. It's my kind of place. I was inspired by the elegant, lush, and luxurious weight of Puig Ambeille, produced by La Tour Vieille from the famed Collioure appellation. It throws a soft blow, owing to the predominance of the hearty Mourvèdre grape . . . think of the muscle behind Châteauneuf-du-Pape. The area is known for a natural herbaceous fragrance in the air caused by the garrigue. With its proximity to the Mediterranean and surrounding cultures, you can understand why there's a little bit of this and a little bit of that in the wines and the food. This dish features an eclectic collection of herbs and spices with a refreshing, late-summer sweet and juicy fruit garnish that makes a pleasant contrast to the meat and the wine. And okay, red wine drinkers, why do we drink red wine when it's warm out? Because of a craving for a weighty dollop of fruit and aroma that only a red wine can deliver, or to create a perfect pairing. I'm just getting lost in this theory, so here's a good lamb dish to drink with this delicious red wine!*

### KEBABS

- 1 pound boneless leg of lamb,  
cut into 1-inch cubes
- ½ teaspoon fine sea salt
- ¼ teaspoon cayenne pepper
- ½ teaspoon caraway seeds  
(smashed with pestle)
- 1 teaspoon ground cumin (toasted and  
ground fresh if possible)
- 1 cinnamon stick
- 2 cloves garlic, smashed
- Zest of 1 lemon, juice reserved

- 1 tablespoon fresh oregano, chopped
- ¼ cup mint, thinly sliced
- ¼ cup basil, thinly sliced
- ½ cup Italian parsley, chopped
- ¾ cup extra-virgin olive oil

### TOMATO AND PLUM SALAD

- 2 large tomatoes, diced
- 3 plums, cut into ½-inch dice
- ¼ cup red onion, diced
- ¼ teaspoon fine sea salt
- 2 tablespoons extra-virgin olive oil

Place lamb, half of salt, cayenne, caraway seeds, cumin, cinnamon stick, and garlic in a large resealable bag. In a small bowl, combine lemon zest, herbs, olive oil, and remaining salt. Put half the herb sauce into the lamb mixture and reserve the remaining sauce for garnish and dipping. Seal bag, and refrigerate at least 1 hour and up to 12 hours.

To create the salad, combine all ingredients, including reserved lemon juice, in a large bowl and toss. Cover and refrigerate the salad while the lamb is marinating.

Preheat grill to medium high. Skewer lamb cubes and grill each skewer for 2–3 minutes per side, for medium rare. Serve kebabs over tomatoes and plums and drizzle everything with the remaining herb sauce.

*Serves 4*

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 and is the Chef/Chair of the Awards Committee. 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.











## 2022 COLLIOURE *ROUGE* “PUIG AMBEILLE” DOMAINE LA TOUR VIEILLE

**F**RANCE'S MEDITERRANEAN COAST may be most closely associated with rosé, but two notable exceptions to this rule are the iconic Provençal appellation of Bandol and the far less known, but equally worthy village of Collioure at the westernmost end of the coast, where the Pyrenees dive into the Mediterranean at the Spanish border. As in Bandol, Mourvèdre is the starring grape in this cuvée, named for its steep hillside of origin that rises above the port town, but this is an entirely different rendition of that rugged variety than you'd encounter in Bandol. In La Tour Vieille's Puig Ambeille, Mourvèdre, along with a splash of Grenache, shows a slightly softer, more plush and inviting side with notes of blackberries and plums, before it finishes with all the spice and *garrigue* you'd expect from these parts. Pair it with grilled rosemary lamb chops and add a side of roasted red peppers to make this an even more Catalonia-inspired feast! —Tom Wolf

\$35.00 PER BOTTLE \$378.00 PER CASE

					
2022 Collioure <i>Rouge</i> “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 2028
2022 Isola dei Nuraghi <i>Rosso</i> “Familia” <i>Deperu Holler</i>	60% Muristellu, 30% Caricagiola, 10% Cannonau	Vines planted in 2007 Volcanic, chalk, marl, granite	Serve <i>slightly cool</i> 58–62°F Decant optional	Strawberries, cherries, eucalyptus Convivial, fresh, succulent	Drink now through 2030

RIGHT Carlo Deperu and Tatiana Holler. © Anthony Lynch

COVER La Tour Vieille. © Gail Skoff

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## 2022 ISOLA DEI NURAGHI *ROSSO* “FAMILIA” DEPERU HOLLER

**I**F THERE'S A FOREBODING ELEMENT to the island of Sardinia, with its remote ruggedness, menacing and primal Carnival costumes, or the hand print on this bottle, all of that melts away the minute you meet Carlo Deperu and Tatiana Holler. The couple behind this exciting project on the Mediterranean's second largest island, Carlo and Tatiana could not be more approachable or passionate stewards of this land. Nestled among the hills just a few miles from the coast, where a rich and dynamic set of soils come together, Deperu Holler benefits from this fascinating geology and the cleansing winds that blow across the island from the surrounding sea. A field blend consisting of Muristellu, Caricagiola, and a splash of Cannonau, and aged one year in stainless steel to preserve its fresh and youthful charm, Familia is as convivial as Carlo and Tatiana themselves. Evoking strawberries, cherries, and a hint of eucalyptus, this fleshy and succulent *rosso* offers a beautiful match for roast game, aged cheeses, and a grilled tuna steak. —Tom Wolf



\$36.00 PER BOTTLE \$388.80 PER CASE

