



Hogget Caroline -Recipe ? A rich hearty Lamb Henry recipe with a real difference...

Yes, you might at this moment be thinking ?But where on earth would I get Hogget?? No problem, you can order it on-line from Eskrick Park Estates at very reasonable prices. Details here - <http://www.esckrick.com/outdoor-and-conservation/hebridean-lamb>

"The meat from Hebridean sheep is unique. It has a rich, dark colour, succulent tender texture, and a gamey, utterly delicious flavour. Tasted against locally produced butcher's lamb and some very good Welsh lamb, there was no contest: the Hebridean won hands down. It was tender with a really good bite, and rich but didn't leave that greasy, fatty taste in the mouth. And it was so full of flavour that some of the young tasters couldn't believe it really was lamb.?"

Serves 4

Ingredients:

4 500g shoulder joints of hogget on the bone

1 clove of garlic

1 diced small diced onion

1 diced carrot

½ diced swede

¼ tablespoon balsamic vinegar

1 tablespoon dried or fresh mint

2 tablespoons of redcurrant jelly

½ pint red wine

black pepper

salt

Method

1. Mix ingredients together in a bag or tub, refrigerate for 24 hours. The longer the better, within reason.
2. Place the hogget and marinade in oven dish, it needs to be a fairly tight fit.
3. Cover with a lid or tightly fitting tin foil.
4. Cook in oven at 130°C (250F or Gas Mark ½) for around 6-8 hours
or until the meat falls off the bone.
5. When cooked remove from roasting dish and keep warm.
6. Strain the stock and reduce by half, add more jelly and mint if required to taste.
7. Pour the reduced sauce over just before serving.

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