

Crown Roast of Lamb a la Pizzaola

Serves 9

7 tablespoons Bertolli Extra-Virgin Olive Oil
1/2 small spanish onion
1/2 # ground lamb
1/2 # ground beef
salt and pepper to taste
Ariosto seasoning to taste
2 cups chicken stock
1 teaspoon thyme leaves
1/2 cup instant polenta
3 tablespoons unsalted butter
2/3 cup grated Parmigiano-Reggiano
2/3 cup chopped Italian parsley
1 27-bone crown roast of lamb , tied by butcher
salt and pepper to taste
2 idaho potatoes, each cut into 8 large wedges
2 tablespoons chopped rosemary
1 large red pepper, cut in half
1 large green peppper, cut in half
1 Vidalia onion, cut into quarters
9 whole cloves garlic
3 cloves garlic, finely chopped
1/3 cup red wine
2/3 cup chicken stock
1 1/2 13.5 ounce packages Bertolli Summer Crushed Tomato and Basil Pasta Sauce
2/3 cup cracked Sicilian olives
9 hot cherry peppers,halved

Preheat oven to 375 degrees. In a medium saute pan heat 1 tablespoon olive oil over medium heat. Add the diced onion and saute until tender, about 5 minutes. Add ground beef and ground lamb to the onions and cook, stirring often to break up meat. When meat is cooked through, after about 6 minutes, drain fat.

Meanwhile, bring 2 cups chicken stock and thyme leaves up to a boil in a medium pot. Gradually whisk in polenta and cook, whisking constantly, for about 5 minutes. Whisk in butter and Parmigiano and season well with salt and pepper. Fold cooked ground meat and half of parsley into the polenta.

Next, heat a heavy cast iron skillet big enough to hold the lamb over high heat. Untie one of the strings holding the lamb together. Season lamb liberally with salt and pepper and place in skillet. Cook lamb, maneuvering to sear all surfaces until golden brown and fat begins to render. Remove from pan and re-tie using original holes made by butcher. Place lamb on a foil-lined baking sheet. Reserve fat. Spoon polenta mixture into the hole in center of the crown roast and scatter potatoes around the lamb on the baking sheet. Pour reserved lamb fat over potatoes and season with salt and pepper.

In a large bowl, gently toss red and green peppers, onions, and whole garlic cloves with 1/4 cup olive oil and the rosemary. Season vegetables with salt and pepper and spread out on a baking sheet. Put lamb and baking sheet of vegetables in oven. Roast lamb until desired doneness is achieved, about 35-40 minutes for medium. Remove from oven and allow to rest before serving. Continue to roast the vegetables for about 15 minutes more; they should be golden brown and tender.

Meanwhile heat remaining 2 tablespoons olive oil in a large sauté pan over medium heat. Add chopped garlic and saute for about 1 minute. Add red wine and reduce by half. Add 2/3 cup chicken stock and reduce by half. Add Bertolli pasta sauce and bring back up to a simmer. Stir in olives, cherry peppers and remaining parsley and season if necessary. To serve, carefully transfer lamb roast to a large serving platter. Garnish lamb around the platter with the roasted vegetables. Spoon sauce over vegetables and serve.