

The Virtual

WINE & FOOD AFFAIR

November 7-8, 2020

THE MEEKER VINEYARD

Indian Lamb Vindaloo in the Instant Pot

INGREDIENTS

2 lbs. of lamb leg or shoulder	2 tsp garam masala
1½ lbs. of Yukon gold potatoes	2 tsp ground turmeric
3 TBS vegetable oil	1 tsp paprika
2 large red onions diced	1 tsp each ground cumin & coriander
3 large cloves garlic minced	1 can(14.5 oz.) crushed tomatoes
4 tsp minced ginger	1 ½ cups of chicken broth
1 TBS tomato paste	2 ½ TBS white vinegar
1 to 3 serrano peppers	1 bunch fresh cilantro

DIRECTIONS

Cut lamb and potatoes into 1½ inch pieces and set aside. Heat 2 TBS of oil in a dutch oven over medium-high heat. Add onions, stirring occasionally, until onions are softened and golden, about 10 minutes. Clear the center of the pan, add 1 TBS oil, garlic, ginger, serranos, tomato paste; cook, stirring constantly, 30 seconds, until fragrant. Add garam masala, turmeric, paprika, cumin, and coriander. Cook, stirring for 1 minute. Remove from heat, add crushed tomatoes, 1 tsp kosher salt. Scrape the pan to loosen brown bits and let cool for a few minutes. Add mixture to a blender with broth and vinegar, blend until smooth. Add mixture, lamb, and potatoes to the Instant Pot, stir until coated. Select the stew setting and press start. Top with cilantro and serve with basmati rice.

PERFECT PAIRING - 2019 Pop Punk "Pet Nat" of Verdelho

ABOUT OUR RECIPE

We are excited to introduce our new 2019 "Pet Nat" of Verdelho sparkling wine. This dry, hazy sparkling wine with its natural effervescence has wonderful tropical and yeasty components that pair perfectly with spicy dishes like this Lamb Vindaloo.

WINEROAD

SONOMA County, CA