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Mutton, the Older
Wiser Sibling

Have You Ever Tried Mutton? You're Missing Out.

Sure, most of us have had lamb chops or a leg of lamb at some point—but have you ever tried *mutton*? If lamb is the baby, mutton is its older, wiser sibling. Typically processed after one year of age, mutton brings a depth of flavor that's often overlooked in today's kitchens.

I'll admit—I'd *heard* of mutton, but had never actually seen it at my local butcher or store. That changed when Jim Czak of Loudonshire Farm generously sent me a mutton shoulder and some chops to try. And let me tell you, it was a game-changer.

They say the best meat comes from the people who raise it with care—and you can *taste* that dedication in every bite. Jim clearly puts heart and soul into his livestock, and it shows.

I was honestly shocked by how tender and flavorful the meat was. No gaminess, just a rich, mild flavor that was incredibly satisfying. The texture? Smooth and luxurious, with a mouthfeel that made every bite feel special.

If you've never tried mutton, consider this your invitation. It's time to bring this underrated cut back to the spotlight.

Mutton Bone-In Shoulder Roast with Rich Pan Gravy

Serves 2

This comforting roast brings out the full potential of mutton — deeply flavorful, fall-apart tender, and finished with a smooth, savory gravy made from the vegetables and pan drippings.

Ingredients:

For the Roast:

- 1 lb bone-in mutton shoulder roast
- 3 carrots, diced
- 3 celery stalks, diced
- 1 onion, diced
- 1 tsp garlic, minced

- 1/4 cup red wine (Cabernet Sauvignon recommended)
- 1/4 cup chicken stock
- Kosher or sea salt and freshly ground black pepper, to taste
- Olive oil, for searing

For the Gravy:

- 1/4 cup pan drippings from roast
- 1/4 cup chicken stock for blending
- 1/2 cup chicken stock
- Salt and pepper, to taste
- 1 tsp browning and seasoning sauce (optional)
- Slurry (1 tbsp cornstarch mixed with 1 tbsp cold water)

Instructions:**Roast:**

1. Preheat oven to 300°F (150°C).
2. Bring roast to room temperature. Season all sides generously with salt and pepper.
3. Heat olive oil in a Dutch oven over medium-high heat.
4. Sear roast fat side down for 2–3 minutes, then flip and sear all remaining sides. Remove from pot and set aside.
5. Add diced carrots, celery, and onion to the Dutch oven. Sauté until tender, about 3 minutes.
6. Add minced garlic and cook for 30 seconds until fragrant.
7. Deglaze with red wine, scraping up all the browned bits, about 2 minutes.
8. Add chicken stock and stir.
9. Return roast to the pot, fat side up, on top of the vegetables.
10. Cover and cook in the oven for 2–4 hours, or until meat is fall-apart tender.

Gravy:

1. After roasting, remove the carrots, celery, onion, and garlic from the Dutch oven.
2. Place them in a blender with 1/4 cup of the pan drippings and 1/4 cup of chicken stock, blend until smooth.
3. In a saucepan, bring 1/2 cup of chicken stock to a simmer.

4. Hold a fine mesh strainer over the saucepan and pour in the blended vegetables.
5. Use a large spoon to press the mixture through the strainer, discarding any solids left behind.
6. Bring the strained mixture to a boil. Stir in the slurry and cook until the gravy thickens.
7. Season with salt and pepper to taste. Add browning and seasoning sauce, if desired, for deeper color and flavor.
8. Spoon generously over sliced mutton shoulder roast and serve.