

LAMB SHANKS BRAISED WITH RED WINE

(SERVES 6 GENEROUSLY)

6 lamb shanks, about 1 ¼ lbs each
salt & freshly ground pepper
3 Tbsp olive oil
2 heads garlic cloves,
individually crushed and peeled
2 tsp crushed black peppercorns
4 bay leaves

4 ribs celery, diced into large pieces
4 carrots, peeled and diced into large pieces
1 large onion, peeled and cut into 8 wedges
1 c thickly sliced mushrooms
2 large leeks, well washed and chopped into
chunks
Five 3-inch sprigs fresh rosemary
1 bottle dry red wine
2 qts beef stock

over please 🍴 🍷

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Heat the oven to 425°. Season the shanks with salt and pepper. In a large, high-sided, oven-proof pot, heat the oil until barely smoking. Sear the shanks 2 at a time, browning well on all sides. Put the shanks in the pot, randomly drop in the garlic cloves, and add all of the other vegetables and spices. Pour the wine over, then the stock. If you have leftover stock, reserve it in the refrigerator. Cover the pot and place it in the oven. Cook 1½ hours, then turn the shanks. Continue to cook another hour or so until the meat is very tender and just beginning to fall off the bone. Carefully remove the shanks and strain the jus from the vegetables. Set vegetables and shanks aside in the oven, to keep warm. Simmer the jus in a saucepan, skimming and degreasing, until reduced by half. Serve the shanks with the vegetables and ladle a little jus over the top. Serve with mashed potatoes or rice.