

# ROSEMARY LAMB SHANKS

*Servings: 4*



## INGREDIENTS:

- 4 lamb shanks (about 3 1/2 pounds)
- 2 tablespoons olive oil
- 1 large white onion, roughly chopped
- 2 large carrots, peeled, cut into 1/4-inch-thick rounds
- 8 garlic cloves, minced
- 1 750-ml bottle dry red wine
- 1 28-ounce can diced tomatoes with juice
- 16 ounces beef broth
- 4 teaspoons chopped fresh rosemary
- 1.5 teaspoons chopped fresh thyme
- 1.5 teaspoons grated lemon peel
- Salt and Pepper for seasoning

## PREPARATION:

1. Sprinkle shanks with salt and pepper. Heat oil in heavy large pot over medium-high heat. Working in batches, add shanks to pot and cook until brown on all sides, about 8 minutes. Transfer shanks to bowl.
2. Add onions, carrots and garlic to pot and sauté until golden, about 10 minutes. Stir in all remaining ingredients except salt and pepper. Return shanks to pot, pressing down to submerge. Bring liquids to boil. Reduce heat to medium-low. Cover; simmer until meat is tender, about 2 hours. While that simmers, make saffron brown rice.
3. Uncover pot and simmer until meat is very tender, about 30 minutes longer. Carefully remove shanks to a platter; tent with foil. Boil juices in pot until thickened, about 15 minutes. Season sauce to taste with salt and pepper. Spoon sauce over the shanks and present on the platter.

*Serve with a side salad, saffron brown rice, and Sarah's Vineyard Syrah.*

*Suggested Wine Pairing:  
Sarah's Vineyard Syrah, Besson Vineyard*

