

Savory Oven Braised Lamb Shanks



Recipe Provided by: Shared Appetite

Ingredients

- 3 tablespoons olive oil, divided
- 1 tablespoon butter
- 1 large onion, coarsely chopped
- 1 rib of celery, coarsely chopped
- 1 medium carrot, coarsely chopped
- 4 cloves garlic, sliced
- 4 lamb shanks
- dash of Salt and freshly ground black pepper
- 1 cup dry red wine
- 3 tablespoons tomato paste
- 2 cups chicken broth
- 1 cup beef broth
- 1/4 cup cider vinegar
- 4 sprigs of fresh thyme
- 1 bay leaf

Directions

1. Heat the oven to 325 F.
2. In a large skillet or Dutch oven, heat 1 tablespoon of olive oil with 1 tablespoon of butter. Add the chopped onion, celery, and carrot. Cook, stirring until onion is softened.
3. Add the garlic and cook, stirring, for 2 minutes more. Remove to a large baking pan, roasting pan, or Dutch oven. Add 2 more tablespoons of olive oil to the pan. Sprinkle the lamb shanks with salt and pepper; saute over medium heat for about 8 minutes, turning to sear all sides.
1. Add to the Dutch oven or pan with the chopped vegetables. In the same skillet, deglaze with the red wine. Simmer for 2 minutes.
2. Add the tomato paste, chicken broth, beef broth, and vinegar. Bring to a boil. Reduce heat and simmer for 5 minutes. Pour over the lamb shanks and add the fresh thyme and bay leaf.
3. Cover the pan tightly and bake for 1 1/2 hours. Remove the foil or lid and continue baking for 2 to 2 1/2 hours longer, turning the shanks occasionally. The lamb should be very tender.
4. Serve with mashed potatoes and your favorite steamed vegetables.

Servings: 4 | Prep Time: 25 minutes | Cook Time: 3 ½ hours