

Braised Lamb Shanks with Red Wine and Rosemary





Instructions

1. Preheat oven to 325°F.
2. Season shanks with salt and pepper. Brown on all sides in a Dutch oven with olive oil. Remove and set aside.
3. Add onion, carrots, and garlic to the pot and cook until softened.
4. Return shanks to the pot. Add wine, broth, rosemary, and bay leaves. Bring to a simmer.
5. Cover and braise in the oven for 2.5 to 3 hours, until tender.
6. Serve with mashed potatoes or polenta.

Share

Related Recipes



