



Lamb Shank Braised in White Wine with Rosemary

Oscar · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

4

Description

Wonderfully tender these lamb shanks are melt in your mouth juicy

Ingredients

- - 3 tablespoons olive oil - 4 lamb shanks - 5 cloves garlic
- sliced - 1 small onion
- chopped - 2 teaspoons chopped fresh rosemary
- plus sprigs for garnish - 1 pinch salt and freshly ground black pepper - 1 cup dry white wine

Instructions

1. In a large frying pan
2. heat oil over medium-high heat. Add shanks to hot pan
3. and brown all sides; this should take about 12 minutes. Transfer to a plate. Reduce heat to medium-low
4. and add garlic to the pan; cook for 30 to 40 seconds. Stir in onion
5. and continue cooking until translucent
6. 6 to 8 minutes. Return shanks to the pan
7. and season with 2 teaspoons fresh rosemary and salt and pepper to taste. Pour in wine
8. raise heat to medium-high
9. and bring to a simmer. Reduce heat to low
10. cover tightly
11. and simmer until the shanks are very tender when pierced with a knife
12. 2 to 2 1/2 hours. Turn once or twice during cooking
13. and add water as necessary to maintain original level of liquid. Serve shanks garnished with rosemary sprigs.