

Braised Lamb Shanks with Rosemary and Leeks

This is our “go to” recipe for lamb shanks – our favorite cut of lamb. It’s a great thing to have simmering on the back of your stove on a cold winter day. Serve it with grilled polenta and a glass of red wine.

Serves 2, with leftovers – easily doubled.

Ingredients:

- 3 Tbs. olive oil
- 2 whole lamb shanks, approx. 1.5 lb each.
- 1 head of garlic, cloves sliced
- 2 bunches of small leeks, sliced ½ inch thick, whites plus the more tender greens (save less tender greens for making stock)
- 3 Tb. chopped fresh rosemary, plus sprigs for garnish
- Salt and freshly ground black pepper to taste
- 1 cup dry vermouth (more if needed)

Directions:

In a large deep square-sided frying pan (or Dutch oven, if doubling the recipe), over medium-high heat, warm the oil until it is hot but not smoking. Add shanks and brown on all sides, 10-12 minutes. Transfer shanks to a plate.

Reduce heat to medium-low, add garlic and sauté for 30-40 seconds. Add leeks and sauté until they become translucent, 6-8 minutes. Return shanks to pan, add rosemary, salt, pepper, and dry vermouth. Raise heat to medium-high and then reduce to a simmer. Cover pan and simmer until the shanks are very tender and fall off the bone when pierced with a fork, at least 2 to 2½ hours. Stir occasionally during cooking and add water or dry vermouth as necessary to maintain original level of liquid.

When shanks are tender, serve immediately after seasoning to taste, using sprigs of rosemary for a garnish.