

Braised Lamb Shanks

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Recipe source: Zach Golden at *What the F@#! Should I Make for Dinner*



INGREDIENTS:

- 6 tablespoons extra virgin olive oil, divided
- 6 lamb shanks
- Salt and pepper
- 3 ribs celery, diced
- 2 carrots, diced
- 1 large white onion, diced
- 5 sprigs fresh thyme
- 1 whole head of garlic, cut in half crosswise
- 3 cups red wine
- 2 cups beef stock
- 2 cups chicken stock

DIRECTIONS:

- Preheat oven to 325°.
- Put a Dutch oven over high heat and add 3 tablespoons of oil. Season the lamb shanks with a shitload of salt and pepper, then put them in the pan. Sear the shit out of the lamb shanks until they are browned all over and the fucking neighbors can smell them, but don't give them any. Remove the shanks for a few minutes.
- Add 3 more tablespoons oil to the pot and add the diced celery, carrots, and onion. Cook until they are fucking soft and sweet, about 10 minutes.
- Add the thyme and garlic, cook for 2 more minutes.

- Add the wine and both stocks, raise the heat, and bring the mixture to a boil.
- Put the lamb shanks back in the pot, seal that shit with aluminum foil or a lid, and put it in the oven. You didn't forget to preheat the oven, did you? Goddamn right you didn't.
- Cook that shit for 3-4 hours, uncovering after an hour. Skim the fat, serve, and be hailed as a god or at the very least a demigod.