

Cindy's Back Street Kitchen, St. Helena, CA
Chile Rubbed Lamb Shanks
paired with
2002 Madrigal Vineyards Petite Sirah

Ingredients: (Serves 8)

8 Guajillo chiles, seeds and stems removed
8 Ancho chiles, seeds and stems removed
1/2T. cumin seeds, toasted and ground
½ bunch oregano, leaves only
¼ bunch thyme, leaves only
6 cloves
2 bay leaves
6 cloves garlic
2T. red wine vinegar
1T. salt

Preparation:

Cover chiles with boiling water and soak 1 hour. Drain chiles, saving water, and combine with the rest of the ingredients. Add one cup of the saved soaking water and puree. Coat lamb shanks and marinate over night.

In large roasting pan, add 2-12 oz. beers and 3 cups water. Put lamb shanks in 4" perforated pan and put on top of the other pan. Add enough chicken stock to cover shanks. Cover with foil. Bring liquid to a boil and put in oven and steam until tender – about two hours at 400 degrees.

Remove shanks from pan and keep warm. Reduce juices to make the sauce.

To Serve:

Serve shanks with goat cheese mashed potatoes or polenta. Put mashed potatoes or polenta in center of plate. Place lamb shank on top and pour sauce over all. Put a mound of sautéed chard along side of plate.