

HURLEY'S RESTAURANT & BAR
Yountville, California

Lamb Shanks with Garlic, Rosemary and Red Wine
paired with
Uvada Merlot

Ingredients:

6 ea. Lamb Shanks (remove outside fat)

5 tbl olive oil

20 cloves unpeeled garlic

1 medium white onion – chopped

1 stalk celery – chopped

1 medium carrot

2 bay leaves

6 sprigs thyme

6 sprigs rosemary

1 cup Merlot

3 cups chicken stock

salt and pepper

Preparation:

Using a heavy pan, brown the seasoned shanks in oil on medium heat until they are golden. Remove the shanks and set aside. Add into the still hot pan the garlic, onion, celery, carrot and herbs. When the vegetables are lightly caramelized, add the red wine, reduce by half, then add the chicken stock. When it comes to a boil, return the lamb to the pan. Cover tightly and braise in a 325 degree oven for 1-1/2 to 2 hours turning every 20 min. When lamb begins to fall off the bone it is ready.

For the Sauce:

Remove the lamb from the pan and set in a warm place. Puree the remaining vegetables and stock in a food processor. Strain. Add more hot chicken stock if needed.

Serve lamb shanks with white beans, polenta or pasta.