

Mustards Grill
presents
Braised Lamb Shank with Spring Onions & Peas
paired with
Napa Wine Company 2002 Temescal Cabernet Sauvignon

This recipe is for the busy chef!!

Ingredients:

4 lamb shanks
8 oz. lamb broth
8 oz. chicken broth
1 bunch spring onions
2 cups English peas
2 tbs. mint, chopped
1 tsp tarragon, chopped

Saute lamb shanks in garlic and olive oil until brown on all sides. Heat lamb with lamb broth and chicken stock in a sauté pan. When heated through, add spring onions, English peas, mint and tarragon.

Serve with mashed potatoes and garnish with mint.

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