

HOPPE'S BRAISED LAMB SHANKS

Serves: 6 people

Prep Time: 20 min preparation, 2 hrs cooking

Ingredients

- 6 Lamb shanks
- 2 tbsp Butter
- Salt and pepper to taste
- 3 Carrots, chopped
- 2 Brown onions, chopped
- 8-10 Garlic cloves
- 2 tbsp Olive oil
- 1 can Tomatoes, whole and peeled
- 1 bottle Red wine
- Beef stock (equal parts wine to stock)
- 1 sprig Fresh rosemary
- 1 sprig Fresh thyme



Directions

1. Open a bottle of Vina Robles **2008 Petite Sirah, Jardine**, and pour yourself a glass!
2. Sear all sides of shank in a sauté pan with butter; season with salt and pepper.
3. Heat up a roasting pan on the stove and sauté onions, carrots, garlic and olive oil until cooked and a little brown. Add tomatoes, red wine and the same amount of beef stock as well as the fresh herbs. Add the shanks and bring to a boil, then reduce to a simmer.
4. Simmer until tender, approximately two hours (you can simmer either on the stove or in the oven at 300 degrees). When tender, remove shanks and set aside.
5. Using the same roasting pan, reduce liquid from the shanks until it forms a sauce-like consistency.
6. Serve sauce over shanks and enjoy together with the rest of the Vina Robles **2008 Petite Sirah, Jardine**.

Hints

- Serve with risotto or roasted potatoes.

Nick de Luca's **"Winemaker's Choice of the Month"** for January 2012:

Vina Robles 2008 Petite Sirah, Jardine

Enjoy together with this recipe creation by Hoppe's Garden Bistro in Cayucos, CA.