

Braised Lamb Shanks



PREP TIME - 20 Min

COOK TIME - 3 Hrs

READY IN - 3 Hrs 20 Min

SERVINGS - 4

INGREDIENTS

- * 2 large white onions, chopped
- * 4 lamb shanks
- * 2 cups dry red wine
- * 1 cup balsamic vinegar
- * 1/3 cup olive oil
- * 4 cloves garlic, pressed
- * 2 lemons, quartered
- * 2 (14.5 ounce) cans diced tomatoes
- * 1 bunch fresh basil, chopped
- * 1 tablespoon kosher salt
- * 1 tablespoon cracked black pepper

DIRECTIONS

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Place the onions in a layer in the bottom of a Dutch oven or medium roasting pan with a lid. Arrange the lamb shanks on top of the onions. Pour the wine, balsamic vinegar and olive oil over the lamb. Place a clove of pressed garlic next to each shank, and a quarter of a lemon on each side. Pour the tomatoes over everything, then season with salt, pepper and basil.
3. Cover and place in the preheated oven. Cook for 3 hours. Use juices from the pan to make a nice flavorful gravy.

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