

Zinfandel Braised Lamb Shanks with White Beans & Bacon
Presented by Zin Restaurant & Wine Bar, Healdsburg, California

For Lamb Shanks

- 4 lamb shanks (1 pound each)
- 2 tablespoons olive oil
- 1 medium yellow onion, peeled and chopped
- 1 medium carrot, peeled and chopped
- 1 celery rib, chopped
- 6 cloves garlic, minced
- 4 cups Zinfandel (Red, not White)
- 4 cups chicken stock, or low sodium chicken broth
- 1 -14 oz can crushed tomatoes
- 1 tablespoon chopped fresh rosemary
- salt and pepper to taste

For White Beans & Bacon

- 4 strips bacon, cooked crisp and crumbled
- 1 medium yellow onion, peeled and chopped
- 2 cups dry small white beans, rinsed and checked for pebbles
- 5 cups cold water

preheat oven to 350 F

1. Trim excess fat from Lamb, and season with salt & pepper.
2. Heat olive oil in a large saute pan, and brown lamb shanks on all sides. Remove lamb to oven proof 9 x 13 casserole dish, and set aside.
3. Add onions, celery, and carrot to the saute pan and saute and cook another 2 minutes over medium heat.
4. Add wine to pan, and bring to a boil, then add chicken broth and tomatoes, and return to boil.
5. Pour wine and vegetable mixture over lamb shanks in casserole dish, cover with foil, and place in 350 degree oven for 2 hours.
6. Place beans in sauce pot with onion and water.
7. Bring to a boil, and reduce to simmer for 2 1/2 hours. Cook until soft.
8. Season beans with salt & pepper, and stir in crumbled bacon.
9. When lamb is done, remove shanks from casserole and skim accumulated fat from the top of the sauce.
10. Serve lamb with sauce, over the white beans.