

Tim Farmer's Country Kitchen

LAMB SHANKS

*1-2 shallots, chopped
4-5 garlic cloves, chopped
¾ onion, chopped
Olive oil
Lamb shanks
Flour + Salt + Pepper + Cavender's Greek
Seasoning
¾ cup red wine
½ tablespoon Better Than Bouillon
3 cups beef stock
3 tablespoons currant jelly
Italian seasoning
Rosemary*



Cook shallot, garlic and onion in olive oil until tender. Coat lamb shanks in flour and seasonings on all sides. Brown in pan with onions. Once brown on all sides, add in remaining ingredients, stirring until all is combined. Cover and cook 350 degrees for 2-2 ½ hours (until lamb is falling off the bone). Serve over mashed potatoes, using juice in pan for gravy.

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