



Braised Lamb Shank Paired with our Pisoni Vineyard Pinot Noir

4- large lamb shanks
2 t. each of the following:
cumin
cinnamon
cardamom
fennel seeds
cayenne
kosher salt

Mix all spices and divide by half into two separate bowls.

1 ¹/₂ c. flour
4 carrots, large chopped on diagonal
3 celery stalks, sliced
1 large onion, large chopped
4 garlic cloves, smashed
1 t. fresh ginger, grated

3 T. olive oil
26 oz chopped tomato
3 oz dried porcini
2 c. Palazzio Pinot Noir, or your favorite cooking Pinot Noir
1 c. beef stock
¹/₄ c. red wine vinegar

Preheat oven to 375°.

Stir flour into one of the bowls containing the spice mixture.

Place dry lamb shanks on a cutting board and sprinkle flour- spice mixture, turning lamb to coat completely. Shake off excess flour, set aside.

Heat oil to medium high heat in a large dutch oven, sauté shanks until brown. Brown shanks in batches if pan is not large enough, do not overcrowd the pan, remove shanks from pan.

Add carrots, celery, onion and garlic, stir vegetables until they are just browning and soft. Sprinkle the remaining spice mixture and ginger over vegetables and stir for a minute, add vinegar and wine and reduce for 3 minutes. Add broth, tomato, and its juices and porcini. Stir to combine, submerge lamb shanks into sauce and cover.

Bake in oven for 2¹/₄ - 2¹/₂ hours until lamb is fork tender, stirring and flipping over the lamb every 45 minutes. Serve over a bed of creamy polenta or white beans.

Pour a glass of Pisoni Vineyard Pinot Noir & enjoy!