

Braised Lamb Shanks and White Beans

Serves 4

Braised lamb and white beans are a classic combination for a reason, it's delicious. This is an easy straight forward recipe. Once all the ingredients are combined you can almost ignore it for 2 1/2 hours. Relax and have a glass of 2012 Dusted Valley VR Special because after all it's open.

- 1 pound small white beans, soaked overnight
- 5 sprigs of thyme, divided
- 4 cloves of garlic, smashed
- 4 one pound lamb shanks
- 3 teaspoons Savor, divided
- 2 tablespoons olive oil
- 2 onions, small dice
- 2 carrots, small dice
- 2 stalks of celery, small dice
- 4 cloves of garlic, sliced
- 1 tablespoon tomato paste
- 3/4 cup Dusted Valley VR Special
- 3 cups low sodium chicken stock
- 4 bay leaves

Gremolata

- 1 tablespoon of orange zest, about 1 orange
- 1 small clove of garlic, finely minced
- 1/4 teaspoon Savor
- 2 tablespoons chopped flat leaf parsley

Heat the oven to 350 degrees

Drain the beans of their soaking liquid and place into a large pot. Cover with cold water and add two sprigs of thyme and the smashed garlic. Bring to a boil and then reduce to a simmer. Cook uncovered for 30 minutes. The beans will not be cooked all the way through but will be beginning to soften. Remove the thyme and garlic, drain and set aside.

While the beans are cooking, season the lamb shanks with 2 teaspoons of Savor. Heat a large Dutch oven over medium high heat and add the olive oil. Brown the lamb shanks in two batches and then remove and set aside.

Reduce the heat medium. Pour off all but 1 tablespoon of the oil out of the Dutch oven and add the onions, carrots, celery, sliced garlic and remaining teaspoon of Savor. Sauté until the vegetable are soft, about 6-7 minutes. Add the tomato paste, stir to combine and cook for another minute or so.

Return the heat to medium high and deglaze the pan with the wine. Cook until it has reduced to 1/4 cup or so, about 4 minutes.

Add the beans, stock, remaining 3 sprigs of thyme, bay leaf and bring to a boil. Return the lamb shanks, nestling them into the bean mixture. Cover and place into the oven.

Cook for about 2 1/2 hours, turning the lamb shanks every 45 minutes. The lamb will be very tender, almost falling off the bone when done.

Allow the lamb and beans to set, covered for about 15 minutes before serving. Check for seasoning and add more Savor if desired.

To serve, place the beans in a wide shallow bowl and top with a lamb shank. Garnish with a sprinkle of the gremolata.

Gremolata

Combine all the ingredients into a small bowl. Set aside.