

# J. Rickards Winery



## LAMB SHANKS WITH BEANS

Prep time: 10 min | Cook time: 2 hr 20 min | Total time: 2 hr 30 min | 6-8 servings

Recommended wine pairing: *J. Rickards Malbec*

### INGREDIENTS

3 15 oz cans Great Northern or Cannellini Beans	1 cup <i>J. Rickards Malbec</i>
1 bay leaf	1 ½ cups beef broth
6 cloves garlic	2 large onions, thinly sliced
3-4 meaty lamb shanks sawed in half (ask your local butcher!)	6 thick slices bacon
2+1 tsp fresh rosemary, crushed and divided	⅔ cup fresh bread crumbs
3+2 Tbsp butter, divided	salt
3+3 Tbsp oil (such as olive or canola), divided	freshly ground black pepper

### DIRECTIONS

- 1 Mince 1 clove of garlic. Open 3 cans of beans, pour into a bowl with their liquid, add minced garlic and the bay leaf. Stir to incorporate and allow to sit while you prepare the lamb.
- 2 Cut 2 cloves of garlic into slivers. Make a few incisions into the lamb shanks and stuff with garlic. Rub shanks with 2 tsp rosemary and 2 tsp salt.
- 3 Heat 3 Tbsp butter and 3 Tbsp oil in a deep heavy skillet or sauté pan. Brown the lamb shanks on all sides, turning with tongs and sprinkling with pepper as they cook. Add the remaining rosemary, wine, and broth. Bring to a boil, reduce heat, cover, and let simmer for 1 hour.
- 4 Preheat oven to 350°F. Sauté the sliced onions in the remaining 3 Tbsp oil until lightly browned. Cover and cook over low heat until soft. Set aside.
- 5 Chop the remaining garlic cloves. Drain the beans, reserving the liquid. Put half the beans in an even layer into an 8-quart braising pan or casserole dish. Top with the sliced onions and chopped garlic, spreading evenly. Put the lamb shanks on top, then add the remaining beans and broth from the pan in which the lamb cooked. Skim excess fat. If there is not enough liquid to cover the shanks, add additional bean liquid, broth, wine, and/or water. Lay the bacon slices on top.
- 6 Bake uncovered in the oven for 1 hour. Melt the remaining butter, toss with the bread crumbs, and sprinkle over the top of the dish. Bake 20 minutes longer, or until crumbs are golden.

Adapted from *The New James Beard* ©1981