



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Braised Lamb Shank

- 1 ½ tbs. olive oil
- 1 tsp fresh rosemary
- 2 medium size tomatoes chopped
- Salt & pepper to taste
- 2 lamb shanks (about 2 ½ lbs) trimmed & cut crosswise in 3 pieces
- 3 heads of garlic peeled & separated into cloves
- ¾ cup dry white wine
- ¼ chopped lemon zest

In large skillet, heat the oil and cook shanks until golden brown on all sides (5 minutes). After they brown transfer shanks to slow cooker. Add wine to skillet and bring to boil scraping browned bits in the pan. Add garlic, tomatoes, and rosemary, bring to a boil and pour over lamb shanks. Cover and cook on LOW until lamb is very tender and falling off the bone, 7-8 hours. Season with salt and pepper and sprinkle with lemon zest.

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