



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Lamb Shanks with Leeks & Grapes

10 large meaty lamb shanks	salt and pepper	18 gloves of garlic
6 tbsp extra-virgin olive oil	2 cups dry white wine	1 cup tomato sauce
5 carrots peeled & cut 1in pieces	2 Spanish onions diced	2 cups red grapes
6 leeks( white & green parts only)	3 cups brown chicken stock	

Cut leeks crosswise into 1/2 moons. Salt & pepper lamb shanks. In Dutch oven heat oil and brown lamb shanks till golden brown (10-12 minutes). Set aside. Add onions, garlic, carrots, and leeks to the pot and cook till softened (8-10 minutes). Add wine, tomato sauce and stock to vegetables and bring to boil. Add lamb shanks to pot and bring back to boil. Cover pot and cook in oven at 375° F for 1 ½ hours or till meat is fork-tender. Remove from oven and add grapes. Stir gently and serve from pot.

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