
Lamb Shank Ragu

From the Kitchen of Brett Broussard

2 lamb shanks
1 tablespoon olive oil
1 cup onions, diced
1 carrot, diced
1 stalk celery, diced
1 tablespoon garlic, chopped fine
1 tablespoon fresh rosemary
1/2 cup white wine
1 cup chicken stock
salt and pepper
16 ounces can whole tomatoes (San Marzano)

Season lamb shanks and brown over medium high heat. Remove shanks and add vegetables until soft. Add in garlic and rosemary and continue cooking over medium heat for one minute or until fragrant.

Deglaze the pot with white wine. Add stock, cover, and cook over low heat for 2 hours. Remove lamb and remove the meat from the bone. Add the tomatoes and the meat to the pot, cover and simmer for another 45 minutes.

Serve over pasta or gnocci. Top with parmesan cheese and add parsley for flavor and garnish.