MEDITERRANEAN BRAISED LAMB SHANK

MEDITERRANEAN DEMI-GLACE

- 1/2 cup Shallots, diced
- 2 tsp garlic minced
- 2 Tbsp butter
- 1 Tbsp Oregano fresh, chopped
- 1 Tbsp Peppercorns black, slightly crushed
- 1 cup Red wine
- 3 qts Knorr® Sauce Mix Demi Glace, prepared

BRAISE THE LAMB

- 2 1/2 tsp Black pepper, freshly cracked
- 3 Tbsp Kosher salt
- 10 each Lamb shank, 2 lbs each
- Olive oil as needed
- 1 cup Shallots, minced
- 1/4 cup garlic, minced
- 1 1/4 cups Tomato paste
- 3 qts Mediterranean Demi-Glace, prepared

FINISH THE DISH

- 1 lb Pearl onions, peeled
- 1 lb Pear tomato pear, sliced in half
- 3 Tbsp Oregano fresh, chopped
- 4 cups Kalamata olives, halved

PREPARE THE MEDITERRANEAN DEMI-GLACE

1. Sauté the shallots and garlic in butter until aromatic. Add oregano and peppercorns.
2. Deglaze with red wine and reduce by half. Add to hot demi-glace and set aside.

BRAISE THE LAMB

3. Season lamb with salt and pepper. Heat the olive oil in a heavy pan and sear the lamb on all sides. Remove the lamb from the pan and set aside.
4. Add the shallots and garlic to the pan. Cook until aromatic, then add the tomato paste and continue cooking until beginning to caramelize.
5. Deglaze with red wine and add prepared Mediterranean Demi-Glace.
6. Return the lamb to the pan and braise in a 300 degree F oven, covered, and cook until the meat is tender, 1 1/2 to 2 hours.
7. Remove the lamb carefully and degrease the sauce.

FINISH THE DISH

8. Add the pearl onions, tomatoes, and oregano to the sauce.
9. Simmer until the onions are tender and add the olives.
10. Ladle the sauce over the lamb shank and serve immediately.

ADDITIONAL INFORMATION

Ingredients	• 1 1/4 cups Tomato paste, • 1 cup Red wine, • 1 cup Shallots, minced, • 1 lb Pear tomato pear, sliced in half, • 1 lb Pearl onions, peeled, • 1 Tbsp Oregano fresh, chopped, • 1 Tbsp Peppercorns black, slightly crushed, • 1/2 cup Shallots, diced, • 1/4 cup garlic, minced, • 2 1/2 tsp Black pepper, freshly cracked, • 2 tsp Garlic, minced, • 3 qts Knorr® Sauce Mix Demi Glace, prepared, • 3 qts Mediterranean Demi-Glace, prepared, • 3 Tbsp Kosher salt, • 3 Tbsp Oregano fresh, chopped, • 4 cups Kalamata olives, halved, • Olive oil as needed, 10 each Lamb shank, 2 lbs each, 2 Tbsp Butter, BRAISE THE LAMB, FINISH THE DISH, MEDITERRANEAN DEMI GLACE
Course	Dinner, Entrees
Cuisine	Mediterranean
Serving Size	10