

# ROOT BEER BRAISED AMERICAN LAMB SHANKS

*Serves 6*

- 6 **American Lamb** shanks
- Kosher salt and pepper, to taste
- 4 Tbsp olive oil, divided
- 2 sweet onions, medium dice
- 3 large red or yellow carrots, cut into 1/4-inch rounds
- 6 garlic cloves, sliced
- 2 Tbsp whole butter
- 3 Tbsp tomato paste
- 2 Tbsp flour
- 3 bottles artisan root beer
- 1 cup chicken broth
- 1 cup lamb broth
- 15 small Roma tomatoes, peeled
- 2 tsp chopped fresh rosemary
- 2 tsp chocolate mint, minced
- 1 tsp chopped fresh thyme
- 4 Tbsp cold diced butter

- Season shanks with salt and pepper. In heavy-bottomed stainless steel pot over medium-high heat, heat 2 tablespoons oil. Brown shanks in batches, about 6 to 8 minutes. Transfer to a platter; reserve. Add 2 tablespoons oil, onions, carrots and garlic to pan; sauté until golden brown, about 6 to 8 minutes. Add butter; stir for 1 minute. Add tomato paste and flour; cook 2 to 3 minutes longer. Add root beer; deglaze pan. Add the broths, whole tomatoes, rosemary, mint and thyme. Return shanks to pan; dredge in sauce.
- Cover pan; bake at 325°F for 2-1/2 hours or until shanks are tender. Remove shanks; keep warm. In a blender, puree liquid and vegetables until smooth. Place in a saucepan; whisk in butter.
- Transfer shanks to platter; spoon sauce over.

**CHEF'S NOTES:** *Serve Root Beer Braised American Lamb Shanks topped with fried onions on olive oil mashed potatoes.*

