

No  
Picture  
Yet

## Slow Roasted Lamb Shanks

---

Put these in the oven in the early afternoon for a delightful dinner. This recipe requires little prep and is worry free while cooking. You can vary the herbs used to emphasize your favorites.

### *Ingredients*

2 bone-in lamb shanks  
2 sprigs of oregano  
2 sprigs of sage  
2 sprigs of rosemary  
2 sprigs of marjoram  
Sea salt  
Cracked black pepper

Turkey roasting bag or aluminum foil

Note: Fresh herb sprigs are used here but you can use dry too.

### *Cooking Instructions*

1. Preheat oven to 275 degrees F.
2. Sprinkle shanks with sea salt and cracked black pepper to taste.
3. Place shanks in the roasting bag or on two layers of aluminum foil.
4. Lay the fresh herbs over the shanks (or sprinkle the dry herbs over them).
5. Close and tie the roasting bag. (If using aluminum foil, close the first layer of foil tightly and then close the second layer. You are creating a cooking pocket from which you don't want any juices to escape.)
6. Roast at least 3 hours or until the meat is tender and falling off the bones.