

# THAI GREEN CURRY LAMB SHANKS

Serves 4



4 **American Lamb** foreshanks, trimmed

## MARINADE:

1-1/2 cups coconut milk

1/2 cup cream of coconut

Juice and grated zest of 2 limes

2 to 3 Tbsp Thai green curry paste

1/4 cup white soy sauce

1 green or red chile, minced

2 stalks lemongrass, tender white end only,  
peeled, crushed, chopped

3 Tbsp diced fresh ginger

1 Tbsp candied ginger

6 leaves Thai basil

2 Tbsp grapeseed oil

1 small white onion

8 shiitake mushrooms,  
stems removed, sliced

1 cup white wine

- Trim shanks of excess fat and sinew; place in large dish.
- In a separate bowl, combine coconut milk, cream of coconut, lime juice, lime zest, curry paste, soy sauce, chili, lemongrass, fresh ginger, candied ginger and basil; mix well. Pour over shanks. Place lamb and marinade in vacuum bags; seal and marinate for 1-1/2 hours (or use a large freezer plastic bag, seal well and rotate while marinating 3 hours). Drain lamb well; strain marinade, saving liquid.
- Heat oil in large, heavy-bottomed pan. Add onion and mushrooms; sauté until soft. Add shanks; brown on all sides. Add marinade and wine; bring to a simmer. Reduce heat, cover and bake at 300°F for 3 to 4 hours or until very tender. Remove shanks, strain liquid into a saucepan and reduce.

**CHEF'S NOTES:** *Serve Thai Green Curry Lamb Shanks over rice with sauce.*