

Braised Lamb Shanks with Red Wine and Vegetables - A Comfort Food Classic

Braised Lamb Shanks: A Classic, Hearty Comfort Dish



OVEN
300°F

TIME
9 min

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INGREDIENTS

For the Seasoning:

- 1 tsp kosher salt
- 1 tsp black pepper
- 1 tsp dried thyme

For the Braise:

- 4 lamb shanks (approx. 680g each)
- 4 tbsp olive oil
- 4 carrots, peeled and diced
- 4 celery stalks, chopped
- 4 shallots or 1 large onion, thinly sliced
- 450g (1 lb) mushrooms (crimini or button), sliced
- 500 ml low-sodium beef broth
- 250 ml red wine
- 4 tbsp tomato paste
- 4 garlic cloves, minced
- 2 bay leaves

To Finish:

- 1 tbsp butter
- 1 tbsp all-purpose flour

DIRECTIONS

- 1.** Season the Lamb: In a small bowl, combine salt, pepper, and thyme. Pat lamb shanks dry with paper towels and rub generously with the seasoning mix.
- 2.** Sear the Meat: Preheat oven to 150°C (300°F). Heat 2 tbsp olive oil in a large cast iron Dutch oven. Brown the lamb shanks on all sides for 7-9 minutes per batch. Set aside.
- 3.** SautØ the Vegetables: Add the remaining oil to the pot. SautØ carrots and celery for 5 minutes, then stir in mushrooms and shallots. Cook an additional 4-5 minutes until softened.
- 4.** Add Liquids and Aromatics: Stir in broth, red wine, tomato paste, garlic, and bay leaves. Nestle the lamb shanks back into the pot, ensuring they're mostly submerged.
- 5.** Braise Low and Slow: Cover and place the pot in the preheated oven. Braise for 2.5 hours, or until the lamb is fall-apart tender.
- 6.** Chill and Degrease: Cool the pot to room temperature, then refrigerate for several hours or overnight. Once chilled, spoon off the solidified fat from the top.
- 7.** Make the Sauce: In a small bowl, mix butter and flour to form a paste (a beurre maniØ). Reheat the braise on the stove over medium heat, then remove lamb shanks to a plate. Bring the liquid to a boil, stir in the butter-flour mix, and cook for 1-2 minutes until thickened. Adjust seasoning to taste.
- 8.** Serve: Serve lamb shanks with sauce and vegetables spooned over the top. This dish is perfect over mashed potatoes, mashed cauliflower, or buttered polenta.

TIPS FOR SUCCESS

Sear the lamb well: Browning boosts flavor, so don't rush it.

Degrease for balance: Chilling makes removing fat easy and avoids greasy results.

Use good wine: Choose a red wine you'd drink-something dry like Cabernet Sauvignon or Merlot.

Make ahead: The flavors deepen beautifully overnight.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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