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braised lamb with oven-dried tomatoes  
USING WINDSET **CAMPARI** TOMATOES & **VIRTUOSO™** BEEFSTEAK TOMATOES

## braised lamb shanks with oven-dried tomatoes

Serve recipe over mashed potatoes, soft polenta or risotto. \*If shanks are unavailable, 3 lbs of cubed lamb shoulder may be substituted. Serves 4

### Oven-Dried Tomatoes

- |            |  |
|------------|--|
| 2 lbs      | Windset Farms™ <b>Campari</b> Tomatoes, sliced in halves |
| 1/4 cup    | olive oil  |
| 8 sprigs   | fresh thyme  |
| 1 teaspoon | kosher salt, ground pepper                               |

### Lamb Shanks\*

- |               |  |
|---------------|--|
| 6             | lamb shanks, 10 – 16 oz each                       |
| 3             | Windset Farms™ <b>Virtuoso™</b> Beefsteak Tomatoes |
| 1 cup         | chicken stock                                      |
| 1/4 cup       | canola oil   |
| 1             | carrot, celery (rib) chopped                       |
| 1             | onion, halved                                      |
| 3 cloves      | garlic   |
| 2 Tablespoons | tomato paste                                       |
| 1 cup         | red wine   |
| 8 sprigs      | fresh thyme  |
| 1             | bay leaf   |
| 4 oz          | feta, crumbled                                     |
| 5 leaves      | fresh mint, chopped                                |

Preheat the oven to 325°F. Cover a baking sheet with parchment paper and place **Campari** Tomatoes on top. Drizzle the **Campari** Tomatoes with the olive oil and sprinkle with salt and ground pepper. Place the thyme sprigs on top. Bake for 2 hours and remove from the oven. Heat a large casserole dish over medium/high heat and add the canola oil. Brown the lamb shanks on all sides and season with salt and pepper. Add the onion, garlic, carrot, celery, red wine, **Virtuoso™** Beefsteak Tomatoes, tomato paste, chicken stock, fresh thyme and bay leaf and bring to a simmer. Cover the casserole with the lid and place in the 325°F oven. Braise the lamb shanks for 2 1/2 to 3 hours, or until the meat is almost falling off the bone. Remove the shanks from the braising liquid and strain the liquid through a fine mesh sieve. Recipe can be prepared up to this point 2 or 3 days ahead. Store the shanks in the braising liquid. To serve, remove the fat from the top of the braising liquid and reduce the sauce if you desire. Reheat the shanks in the braising liquid over medium heat. Scatter half the oven-dried **Campari** Tomatoes on a serving platter. Place shanks on the platter and add the sauce. Scatter the feta and mint on top and serve.



Executive Chef  
Dana Reinhardt



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RECIPES CREATED BY EXECUTIVE CHEF DANA REINHARDT

