



Espresso-Braised Lamb Shank

Jay C. Veregge ~ Executive Chef
(serves 4 guests)

INGREDIENTS

Lamb Shank

4 ea lamb shank (16-22 oz)
1 cup beef stock
2 cups espresso "liquid" or coffee
2 ea yellow onion, quartered
to taste salt & pepper

Sauce

3 oz reserved braising liquid (bone marrow pan drippings)
¼ cup caramelized onion
1 cup sherry wine, reduced
1 cup roasted mushrooms

Swiss Chard

2 bunches Swiss chard
2 oz red wine vinegar
½ tsp garlic
1 tsp olive oil

PROCEDURE

Lamb Shank

- Preheat oven to 400°.
- Season lamb shanks with salt and pepper, sear on all sides, then place into a large pan or pot.
- In pot with lamb shanks, add quartered onions, espresso (or coffee) and beef stock.
- Bake for 3 ½ hours or until very tender.
- Reserve three ounces of braising liquid (bone marrow pan drippings) for sauce.

Sauce

- While lamb is cooking, roast mushrooms for 10 minutes or until cooked.
- In a sauté pan, sauté onions until caramelized and deglaze pan with sherry wine.
- Chop mushrooms and add to pan after wine has reduced to one-half of original volume.
- Add reserved braising liquid. Set sauce aside for plating.

Swiss Chard

- Heat another sauté pan with oil and add garlic and chard.
- Season with salt and pepper.
- Add red wine vinegar and allow steam to wilt chard.
- Continue cooking until chard is fully cooked.

TO SERVE

- Place one lamb shank on each plate.
- Portion Swiss chard into equal portions and place next to each lamb shank.
- Pour sauce over all items.
- **Serving Suggestion:** This dish goes well with mashed potatoes.