

A MARIO BATALI RECIPE

LAMB SHANKS WITH LEEKS AND GRAPES

Serves 8 to 10

INGREDIENTS

10 large, meat lamb shanks
Salt and freshly ground black pepper
6 tablespoons extra-virgin olive oil
2 Spanish onions, **chopped into 1/4-inch dice**
18 garlic cloves
5 carrots, peeled and cut into 1-inch pieces
6 leeks, white and light green parts only, **trimmed, halved lengthwise, cut crosswise into thin half-moons, rinsed thoroughly, and drained**
2 cups dry white wine
1 cup basic tomato sauce (for quick results, try my **Mario Batali pasta sauces**)
3 cups **brown chicken stock**
2 cups red grapes, wine grapes such as Sangiovese, or, even better, Concord grapes, halved and seeded

DIRECTIONS

Preheat the oven to 375F.

Rinse and dry the lamb shanks, and season them liberally with salt and pepper. In a very large heavy-bottomed Dutch oven, heat the olive oil over medium-high heat until smoking. Add the lamb shanks, 5 at a time, and sear until dark golden brown all over, 10 to 12 minutes per batch. Remove the shanks and set them aside.

Add the onions, garlic, carrots, and leeks to the pot and cook until softened, 8 to 10 minutes.

Add the wine, tomato sauce, and stock to the vegetables and bring to a boil. Return the lamb shanks to the pot and bring back to a boil. Cover the pot tightly, place it in the oven, and bake for about 1 1/2 hours, until the meat is fork-tender.

Remove the pot from the oven, check the sauce for seasoning, and then add the grapes. Stir them in gently, and serve directly from the pot.

