

BRAISED LAMB SHANK WITH RED WINE MUSHROOM SAUCE



Total Time
270 MIN.

Serving Size
1 PORTION

Difficulty
EASY

Tender lamb shanks are served with a rich and earthy mushroom sauce over creamy mashed potatoes for a dish that's sure to become a menu staple.

Yields
8

INGREDIENTS

WEIGHT

MEASURE

lamb shanks (about 8 lb 6 oz/3.8 kg)

kosher salt

2 tsp

10 mL

pepper

1 tsp

5 mL

canola oil

1/3 cup

75 mL

onions, quartered (375 mL/6.7 oz)

carrots, cut into chunks (375 mL/8.5 oz)

stalks celery, cut into chunks (250 mL/4.7 oz)

finely chopped fresh rosemary

2 tbsp

30 mL

finely chopped fresh thyme

1 tbsp

15 mL

tomato paste

1/2 cup

125 mL

dry red wine

2 cups

500 mL

Campbell's Signature Sautéed Mushroom and Onion Bisque

1 pouch (4 lb)

1 pouch (1.81 kg/4 lb)

beef broth

2 cups

500 mL

peeled pearl onions

2 cups

500 mL

russet potatoes, peeled and cut into large chunks

4 lb

10% light cream

1 cup

250 mL

butter

1/2 cup

125 mL

salt

1 1/2 tsp

8 mL

pepper

1/2 tsp

3 mL

grated Parmesan cheese

1/2 cup

125 mL

finely chopped fresh parsley

1/2 cup

125 mL



Tip

- Hold shanks, covered, in a low oven during service so they're ready to plate.

Tips:

BRAISED LAMB SHANK WITH RED WINE MUSHROOM SAUCE



finely chopped chives	1/4 cup	60 mL
butter	1/2 cup	125 mL
canola oil	1/2 cup	125 mL
assorted mushrooms (such as cremini, oyster, shiitake and portobello)	14 cups	3 1/2 L
salt and pepper, each	2 tsp	10 mL
reduced braising liquid	6 cups	1 L
finely chopped fresh parsley	1/2 cup	125 mL

INSTRUCTIONS

1. Lamb Shanks: Preheat oven to 325°F (160°C). Season lamb shanks all over with salt and pepper. Heat half of the oil in large ovenproof pan set over medium-high heat; sear lamb, in batches, for 8 to 10 minutes or until browned all over, adding more oil as needed. Set aside. Add onions, carrots, celery, rosemary and thyme to pan; cook for about 10 minutes or until softened.

2. Stir in tomato paste; cook for 3 to 5 minutes or until deep red colour. Deglaze with red wine. Pour in soup and broth; bring to simmer. Return shanks to pan and submerge in liquid. Cover and transfer to oven; bake for 3 to 3 1/2 hours or until very tender.

3. Remove shanks and let cool completely. Strain braising liquid into large saucepan; add pearl onions. Simmer for 12 to 15 minutes or until liquid is reduced to 6 cups (1.5 L). Let cool completely. Shanks and sauce can be refrigerated separately for up to 3 days.

4. Place potatoes in large stock pot and cover with cold water; season well. Bring to boil; cook for about 15 minutes or until tender. Drain well; return to pot. Add cream, butter, salt and pepper; mash until very smooth. Stir in Parmesan, parsley and chives. Potatoes can be made up to 4 hours before service.

Serving: Heat 1 tbsp (15 mL) butter and 1 tbsp (15 mL) canola oil in skillet set over medium-high heat; sauté 1 3/4 cups mushrooms for 3 to 5 minutes or until browned and tender. Season with 1/4 tsp each salt and pepper. Add 3/4 cup (175 mL) reduced braising liquid and bring to simmer. Stir in 2 tbsp (30 mL) parsley.

Mound 1 cup (250 mL) warm Herb and Parmesan Mash in centre of shallow bowl. Top with warm shank and mushroom sauce.