

When asked what was going to be on his holiday table this year and with no hesitation, Jim May offered up his prized Lamb Shank recipe. The rich sauce with the hint of orange is a perfect pairing with our 2014 Campbell Ranch Pinot Noir. Similar to WC Fields, Jim agrees "I cook with wine, sometimes I even add it to the food" – well said Jim, we couldn't agree more!

### **Lamb Shanks Braised in Pinot Noir**



serves 6

#### Ingredients:

6 lamb shanks	1½ c. beef stock
flour	1 orange, zested and juiced
olive oil	1 T. fresh thyme (1 T dried)
6 carrots, peeled & sliced 1"	2 bay leaves
2 onions, chopped coarse	2 t. salt
2-3 T. garlic, minced	1 t. black pepper
1 14 oz. can tomato paste	½ c. fresh basil leaves, chopped
1½ c. pinot noir	

Season flour with salt and pepper. Coat lamb shanks with flour, brown in olive oil heated in large pan. Remove to casserole pan and while pan is still hot, add more oil (if needed), carrots, onions and garlic. Cook for 2 minutes, add tomatoes, tomato paste, wine and stock. Scrape up any bits on the bottom of the pan. Stir in orange juice and zest, thyme, bay leaves, salt and pepper. Simmer 3-5 minutes. Transfer mixture to casserole with lamb shanks.

Cover and bake in 350° oven for 2½-3 hours or until lamb is tender. Check halfway through and add stock or wine if needed so a nice, rich consistency is maintained.

Remove from oven, add basil, salt and pepper to taste. Serve with Fennel Risotto ....and a bottle of 2014 Campbell Ranch Pinot Noir of course!

### **Fennel Risotto**

2 T. butter  
1 c. onion, diced  
1 T. garlic, minced  
1 c. fresh fennel, diced  
1 t. fennel seed

2 c. Arborio rice  
½ c. dry white wine  
4½ c. chicken stock  
½ c. parmesan cheese

In a saucepan, add stock and bring to a simmer. In a separate saucepan, melt the butter; add onion, garlic, fennel and fennel seeds and sauté until tender (3-5 minutes). Add Arborio rice and stir to coat. Stir in the white wine. Add chicken stock ½ cup at a time until absorbed, stirring frequently. Cook until creamy and liquid is absorbed, about 20-25 minutes. Add cheese, season with salt and pepper to taste.