

Lamb Shanks in Cranberry Sauce



Photography by Ben Dearnley

This Sunday, fill your kitchen with the aroma of slow-cooked lamb shanks.

Ingredients (serves 4)

- 1 tablespoon olive oil
- 6 lamb shanks
- 20g butter
- 2 tablespoons plain flour
- 1 1/2 cups chicken stock
- 1 cup red wine
- 275g jar whole berry cranberry sauce
- 1/4 cup fresh rosemary sprigs
- mashed potato, to serve
- steamed green beans, to serve

Method

1. Preheat oven to 200°C. Heat oil in a large, heavy-based, flameproof dish over high heat. Cook shanks, in two batches, for 4 to 5 minutes on each side or until brown on all sides. Remove to a plate.
2. Melt butter in dish until sizzling. Add flour and cook for 1 minute. Remove from heat and slowly add stock, wine and cranberry sauce. Season with salt and pepper, return to heat and bring to the boil. Add lamb and rosemary.
3. Cover dish, transfer to oven and bake for 1 hour. Remove lid and bake for a further 30 minutes or until shanks are tender. Serve with potato and beans.