

Colorado Lamb Shank Braised in Palisade Peaches and Mead
Chef Justin Lord, Chimney Park Bistro, Windsor, CO

Servings: 4

Ingredients:

4 X 1½ pounds Colorado lamb shanks, cleaned of tendons

Brine

4 ounce kosher salt
2 ounce dry juniper berries, crushed
2 ounce cracked black pepper
1 quart water

Dredge

½ cup all purpose flour
½ teaspoon ground white pepper

Braising Sauce

¾ sweet yellow onion, diced
2½ Palisade peach, peeled and diced
2 cups mead wine
2 cups water

Crust

¼ cup pine nuts, crushed
1 tablespoon fresh sage, chopped
1 ounce butter, melted
Pinch salt and white pepper

Salsa

½ Palisade peach, diced
¼ sweet yellow onion, diced
1 fire roasted poblano chile, skin, seeds & stem removed, flesh diced
1 cup Anasazi beans, cooked
1 teaspoon mead wine
pinch salt and white pepper

Instructions:

- 1) Combine all ingredients for the brine and simmer 10 minutes with lid on. Cool.
- 2) Soak lamb in cold brine for 6 hours in refrigerator. Rinse well and pat dry.
- 3) Dredge the lamb lightly in the mixture of flour and pepper. Sear lamb in a heavy oven-safe pot with 2 tablespoons oil. Remove and drain oil.
- 4) In the same pot, sauté onions and peaches, scraping up any glaze left from the lamb in the bottom of the pot. Allow onions and peaches to caramelize slightly. Add mead and water, stir.
- 5) Return the lamb to the pot and slowly bring to a simmer. Cover and place in 275 degree oven for 2-3 hours, until fork tender. Degrease if necessary.
- 7) Carefully remove the pot from the oven and allow to cool completely in the sauce.
- 8) Remove the lamb, puree the sauce and reduce to a consistency just thinner than applesauce.
- 9) Combine all ingredients for the crust. Spread this mixture thinly and evenly on the lamb.
- 10) Place the braising sauce in the center of a small, presentable roasting pan. Stand the lamb shanks upright in the sauce. Roast in 350 degree oven until golden brown and center of meat reaches 145 degrees (approximately 20 minutes).
- 11) Combine all ingredients for the salsa. Let stand at least 15 minutes, cold.
- 12) Present in roasting pan and garnish with salsa and fresh sage sprigs.

Wine Pairing: Original Mead, Redstone Meadery, Boulder Colorado