



**LAMB SHANKS, DRIED APRICOT, PLUM & CANDIED GINGER  
PAIRED WITH  
2019 SYRAH, VADASZ VINEYARDS  
SONOMA VALLEY**

**INGREDIENTS**

2 tablespoons oil  
3 large lamb shanks (about 2 1/2 pounds)  
2 tablespoons coriander seed, freshly ground  
2 teaspoons cumin seed, freshly ground  
1 teaspoon half-sharp paprika  
1/2 teaspoon black pepper, freshly ground  
6 allspice berries, freshly ground  
5 cardamom pods, freshly ground  
5 chiles de arbol  
3 3-inch sticks of cinnamon  
1 cup low-sodium chicken broth  
1 cup dried apricots  
1 cup dried plums (prunes)  
1/2 cup candied ginger, cut into large chunks  
1/2 teaspoon saffron  
Juice of one or two lemons (or to taste), for serving  
2 tablespoons pomegranate molasses (or balsamic vinegar), for serving

**Dare to Pair!**

*A classic pairing with a twist, this lamb dish nods to the slight meatiness of the Syrah while pulling out both its bright red fruit notes through the plum and pomegranate and its dark, warming spices through the pepper, cinnamon and ginger.*

**INSTRUCTIONS**

Preheat oven to 300°F. Heat a 5-6 quart Dutch oven on medium-high heat for 3min - add oil. Salt lamb shanks with two to three teaspoons kosher salt per shank. Brown shanks in oil, until lightly browned on all sides.

Set shanks on a plate and add all spices except saffron to pot. Stir to coat with fat until spices become aromatic, 30 sec-1 minute. Add chicken broth, then apricots, plums, candied ginger, and saffron. Stir to combine, then arrange lamb shanks in a single layer in bottom of pot.

Cover with a heavy lid and transfer pot to oven and braise for 3-3 1/2 hours, or until shanks are meltingly tender enough to cut with no resistance.

Transfer shanks to a serving platter and cover with foil to keep warm. Strain braising liquid and transfer apricots, plums, and candied ginger to serving platter. Let strained liquid sit undisturbed for 10 mins, then strain fat. Pour over lamb with a generous squeeze of lemon juice and a light drizzle of pomegranate molasses, to taste.