



# Locals Choice Club

Recipes for pairing with Locals Choice  
Club March 2012 Selections

[www.tastelocalwines.com](http://www.tastelocalwines.com)  
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## Easter Lamb Shanks with Porcini and Dijon

Pair with Peterson Old School Zinfandel 2009

4 servings

### Ingredients:

- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- 6 garlic cloves
- 1 medium shallot, peeled
- 3 tablespoons extra-virgin olive oil
- 4 (12-ounce) lamb shanks
- 3/4 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1/3 cup Peterson Old School Zinfandel
- 1 1/2 teaspoons all-purpose flour
- 1 1/2 tablespoons Dijon mustard
- 1/2 cup dried porcini mushrooms
- 1/2 cup panko
- Cooking spray

### Directions:

Preheat oven to 450°.

Combine first 4 ingredients in a food processor. Add 1 1/2 teaspoons oil; process until finely ground. Sprinkle lamb evenly with salt and pepper; coat with herb mixture. Place lamb in a single layer in a large ovenproof skillet; roast at 450° for 30 minutes, turning after 20 minutes.

Reduce heat to 225° (do not remove lamb).

Cover lamb with foil. Bake an additional 2 1/2 hours or until lamb is tender. Remove lamb from pan; keep warm. Place a zip-top plastic bag inside a 2-cup glass measure or bowl. Pour drippings into bag; let stand 10 minutes (fat will rise to the top). Seal bag, and carefully snip off 1 bottom corner of bag. Drain 1/2 cup drippings into a bowl, stopping before fat layer reaches opening; discard fat. Return the drippings and wine to pan over medium heat; bring to a boil, scraping pan to loosen browned bits. Cook until reduced to 1/2 cup (about 8 minutes). Remove 2 tablespoons wine mixture from pan; stir in flour. Return flour mixture to pan; cook for 2 minutes or until slightly thick. Remove from heat; keep warm.

Preheat broiler.

Combine mustard and 1 1/2 teaspoons oil in a small bowl; brush evenly over lamb. Place mushrooms in a food processor; process until finely ground. Combine ground mushrooms and panko in a shallow dish. Toss panko mixture with remaining 2 tablespoons oil. Press panko mixture evenly over lamb. Place lamb on a broiler pan coated with cooking spray. Broil 4 minutes or until golden brown, turning after 2 minutes.

Serve with sauce.

