



## Slow-Roasted Lamb Shanks with Olives

- 3/4 tsp. sweet paprika
- 1/2 tsp. ground cumin
- 1/4 tsp. ground ginger
- salt, to taste
- 6 lamb shanks, about 1 lb. (500 g) each
- 2 yellow onions, sliced
- 3 garlic cloves, minced
- 2 Tbs. extra-virgin olive oil
- 1 can (28 oz./875 g) diced tomatoes, with juices
- 1/2 cup (3/4 oz./20 g) chopped fresh cilantro
- 1 cup (4 oz./125 g) pitted green olives
- 1 preserved lemon, peel only, chopped, or grated zest of 1 lemon

In a small bowl, stir together the paprika, cumin, ginger and 1 tsp. salt. In a large bowl, sprinkle the mixture evenly over the lamb shanks. Cover and let it stand for 1 hour at room temperature or for up to 4 hours in the refrigerator. (If the lamb is refrigerated, remove it about 30 minutes before roasting.)

Preheat an oven to 450°F (230°C).

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In a roasting pan just large enough to hold the shanks in a single layer, spread the onions to cover the bottom of the pan and sprinkle with the garlic. Place the shanks on the onions, drizzle with the oil, toss to coat, then spread out evenly. Roast until the shanks begin to brown, about 20 minutes. Remove the pan from the oven and reduce the oven temperature to 325°F (165°C).

Pour 1 cup (8 fl. oz./250 ml) water around the shanks, then cover the pan tightly with a double layer of heavy-duty aluminum foil. Roast until the lamb is easily pierced with a fork, about 1 1/2 hours.

Remove the pan from the oven, add the tomatoes and cilantro and turn the shanks with tongs to distribute the ingredients. Raise the oven temperature to 375°F (190°C) and roast, uncovered, until the meat is almost falling off the bone, about 45 minutes.

Remove the pan from the oven and stir in the olives and preserved lemon. Let stand for 5 minutes to warm the olives. Transfer the shanks to a warmed platter or individual plates. Spoon the sauce and olives over the shanks. Serve immediately.

Serves 6.

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