

Pappardelle with Braised Lamb Shank paired with Davis Estates Howell Mountain Cabernet Sauvignon

INGREDIENTS:

2 tablespoons canola oil
2 lamb shanks, 1½ pounds each
½ cup diced onion
2 garlic cloves, peeled and thinly sliced
¼ cup diced celery
¼ cup diced carrot
½ cup Davis Estates red wine
1 tablespoon tomato paste
1 tablespoon harissa paste
1 thyme sprig

SERVES: 4

1 rosemary sprig
1 bay leaf
1-1½ quarts chicken or beef stock
1 pound fresh pappardelle pasta
1 cup pecorino cheese
¼ cup chopped flat leaf parsley
½ cup basil, chiffonade
salt and pepper

METHOD:

- Preheat oven to 300°F.
- In a heavy-bottomed ovenproof pot just large enough to hold the lamb shanks, heat oil over medium-high heat.
- Season shanks with salt and pepper, add them to the pot, and cook (turning often) until browned all over, about 10 minutes.
- Remove shanks and set aside.
- Add onion, garlic, celery, and carrots to the pot. Sauté until softened but not browned, about 5 minutes.
- Add red wine, raise heat to high and boil until reduced to ¼ cup, about 12 minutes.
- Stir in tomato paste, harissa paste, thyme, rosemary, and bay leaf. Cook for 6 more minutes.
- Add the chicken or beef stock and bring to a simmer.
- Return shanks to the pot. If liquid doesn't cover them, add more stock. When it returns to a simmer, cover with foil or a tight-fitting lid.
- Place pot in oven and braise for 2½ hours, checking occasionally to ensure it's just barely simmering. Lower the oven temperature if bubbling aggressively.
- When the meat pulls away from the bone with a tug, cook for 15 more minutes. Then remove it from oven.
- Remove shanks from pot and set them on cutting board. Let the liquid cool for about 15 minutes. Remove the meat from bones and chop or shred.
- Discard bay leaf, thyme, rosemary and skim the fat from the cooled liquid. Bring it to a boil over high heat and reduce to sauce consistency.
- Meanwhile, cook the pappardelle according to package directions until al dente. Drain the pasta and transfer it to a large, warm bowl.

To Finish

Add the reserved meat, the sauce, the pecorino cheese, parsley, and basil. Toss well to combine. Divide among individual plates or bowls and serve immediately with Davis Estates Howell Mountain Cabernet Sauvignon.