

Lamb Shanks with Quince

Serves 4

Ingredients

- 4Tbs Olive Oil
- 4 Lamb Shanks
- 2 medium brown onions sliced (or 1 big one)
- 1.5 tsp ground ginger
- ½ tsp salt
- ¼ tsp black pepper
- 1 tsp paprika
- Pinch of saffron
- 2 cups lamb or vegetable stock
- 2 Tbs butter
- 2 Tbs Honey
- 2 quince cored and roughly chopped
- 1 tsp cinnamon
- 2 Tbs parsley

Instructions

1. Heat oil on large pan on med heat
2. Add lamb shanks onion ginger, salt pepper, saffron and cook 5-10 minutes until lamb is browned
3. Pour in stock and bring to boil
4. Reduce heat to low and braise for 1-1/2 hours (more)
5. Melt butter and honey in a pan over low
6. Add quince/cinnamon and cook 20-30 minutes
7. Transfer quince to lamb add more stock if needed
8. Sprinkle with parsley and cook for 30 minutes
9. Serve w/ orzo, couscous or rice.
10. Other lamb cuts will work...
11. Recipe is sweet and citrusy.