



DEAR BON APPÉTIT, THE BRAISED LAMB AND RISOTTO AT RESTAURANT SAVEUR IN BAILEYS HARBOR, WISCONSIN, WAS RICH AND BRIGHT. CAN I GET THE RECIPE?

MARSHA PARKER, Chicago

### BRAISED LAMB SHANKS WITH LEMON RISOTTO

PREP 1 hour TOTAL 3 hours 15 minutes  
(includes braising time)

6 SERVINGS

#### LAMB

- 6 lamb shanks (6 to 7 pounds)
- All purpose flour
- 2 tablespoons olive oil
- ½ cup chopped peeled carrots
- ½ cup chopped onion
- ½ cup chopped celery
- 4 cups low-salt chicken broth
- 4 cups low-salt beef broth
- 3 cups dry white wine
- 1½ cups chopped fresh tomatoes
- ¼ cup honey
- 5 garlic cloves, peeled, smashed
- 4 whole cloves
- 3 bay leaves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground allspice

4 sprigs each fresh thyme, rosemary, and Italian parsley

1 lemon, halved

Lemon Risotto with Roasted Cherry Tomatoes (see recipe)

Chopped fresh Italian parsley

Preheat oven to 325°F. Sprinkle lamb with salt and pepper; coat with flour. Heat oil in large ovenproof pot over medium heat. Working in batches, brown lamb on all sides, about 12 minutes. Transfer to large bowl. Add carrots, onion, and celery to pot; sauté until light brown, about 12 minutes. Add both broths and wine; stir, scraping up browned bits. Add next 7 ingredients and herb sprigs. Squeeze in juice from lemon halves; add lemon halves and lamb. Bring to simmer, cover tightly, and transfer to oven.

Braise lamb until very tender, about 2½ hours. Transfer to large plate. Boil juices until reduced to 2½ cups, about 45 minutes. Return lamb to pot to reheat.

**DO AHEAD** Can be made 2 days ahead. Refrigerate uncovered until cool, then cover and keep chilled. Rewarm over medium heat.

Divide risotto among plates. Top risotto on each plate with 1 lamb shank. Spoon some of sauce from pot over lamb. Sprinkle chopped parsley over and serve.

### LEMON RISOTTO WITH ROASTED CHERRY TOMATOES

PREP 50 minutes TOTAL 1 hour  
6 SERVINGS

- 1 12-ounce package cherry tomatoes
- 3 tablespoons olive oil, divided
- 5 cups (about) low-salt chicken broth
- 2 tablespoons butter, divided
- ½ medium white onion, finely chopped (about 1 cup)
- 2 cups arborio rice
- 2 garlic cloves, chopped
- 1 cup dry white wine
- 2 cups (loosely packed) baby arugula
- ½ cup finely grated Parmesan cheese
- 1½ tablespoons fresh lemon juice
- 2 teaspoons chopped fresh Italian parsley
- 1½ teaspoons chopped fresh thyme
- 1 teaspoon chopped fresh rosemary
- ½ teaspoon finely grated lemon peel

Preheat oven to 350°F. Place tomatoes on rimmed baking sheet. Drizzle with 1 tablespoon oil; sprinkle with salt and pepper. Toss to coat. Roast until skins begin to wrinkle, about 12 minutes. Set aside. Pour 5 cups broth into small saucepan; bring to simmer. Cover and keep warm.

Melt 1 tablespoon butter with 2 tablespoons oil over medium heat in large saucepan. Add onion; sauté until translucent, about 4 minutes. Add rice and garlic; sprinkle with salt and pepper. Stir 2 minutes. Add wine; stir until almost all liquid is absorbed, about 3 minutes. Stir in 1 cup broth. Cook until almost all liquid is absorbed, stirring frequently and adjusting heat if necessary to maintain gentle simmer, about 5 minutes. Continue to add broth by cupfuls, stirring often, until rice is tender, about 25 minutes total. Remove from heat. Stir in 1 tablespoon butter and all remaining ingredients. Fold in tomatoes. Season with salt and pepper. Adapted from *Restaurant Saveur*. »

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