



Tomato Sauce With Lamb and Pasta

Time: About 1/2 hour

- 2 large onions, roughly chopped
- 1/4 cup olive oil
- 1 tablespoon fresh thyme leaves
- 2 teaspoons minced garlic
- Pinch red-pepper flakes, optional
- 1/2 cup lamb juice from Slow-Braised Lamb Shanks
- 1 28-ounce can tomatoes, chopped or crushed, with their liquid
- Meat from Slow-Braised Lamb Shanks
- Salt and freshly ground black pepper
- 1 pound pasta, like pappardelle
- Shaved pecorino Romano, optional.

1. Cook the onions in the oil over medium heat, stirring until very soft, about 20 minutes. Add the thyme, garlic, pepper flakes, lamb juice and tomatoes and cook, stirring, until saucy, about 20 minutes.

2. Stir in the meat and continue to cook, seasoning as necessary, until flavors meld, at least 15 minutes. Cook the pasta and serve with the sauce; garnish with cheese.

Yield: 6 servings.



Indian Lamb Curry With Basmati Rice

Time: About 45 minutes

- 2 large onions, roughly chopped
- 1 tablespoon minced garlic
- 1 tablespoon minced fresh chili or crushed red-pepper flakes to taste
- 1 tablespoon minced ginger
- 2 cups chopped tomatoes (canned are fine; include the liquid)
- 1 cup coconut milk
- 1/2 cup lamb juice, from Slow-Braised Lamb Shanks
- Meat from Slow-Braised Lamb Shanks

- 2 teaspoons garam masala or curry powder
- Salt and freshly ground black pepper
- 1/2 cup chopped raw cashews
- 2 cups cooked basmati rice
- Fresh chopped cilantro for garnish.

1. Put the onions, garlic, chili, ginger, tomatoes, coconut milk, lamb juice, lamb and spices in a large pot that can later be covered over medium-high heat.

2. Bring the mixture just to a boil; cover, reduce the heat and simmer, stirring occasionally until the onions are very tender, about 30 minutes.

3. Stir in the cashews, then uncover and simmer steadily until reduced to desired consistency. Serve over rice, garnished with cilantro.

Yield: 6 servings.



Chinese Braise

Time: About 30 minutes

- Juice from Slow-Braised Lamb Shanks, plus water or stock to make 1 cup
- Meat from Slow-Braised Lamb Shanks
- 2 tablespoons soy sauce
- 2 tablespoons minced garlic
- 2 tablespoons minced ginger
- 1 tablespoon mirin or honey
- 2 teaspoons five-spice powder
- 3 bay leaves
- Salt and freshly ground black pepper
- 2 cups bok choy, chopped into bite-size pieces
- 2 tablespoons peanut or other oil
- 2 cups cooked rice
- Chopped scallions for garnish.

1. Combine all ingredients except the bok choy, oil, rice and scallions in a large pot that can later be covered; bring to a boil and simmer, covered, until the flavors have melded, about 15 minutes.

2. Sauté the bok choy in the oil until tender; stir it into the stew at the last minute and serve over rice, garnished with the scallions.

Yield: 6 servings. ♦