

Country Lamb Casserole

By Terese on July 03, 2002



1 Reviews



Prep Time: 15 mins

Total Time: 1 1/2 hrs

Servings: 4-6

About This Recipe

"A lovely winter casserole. Also tastes great the next day."



Photo by I'mPat

Ingredients

- 1 tablespoon olive oil
- 12 french-trimmed lamb shanks
- 6 slices bacon, chopped
- 2 medium onions, sliced
- 3 cloves garlic, crushed
- 1 bunch baby carrots, trimmed
- 3 medium swede, chopped
- 12 baby potatoes
- 1 (400 g) cans diced tomatoes or 1 (400 g) cans crushed tomatoes
- 1/4 cup tomato paste
- 1/2 cup red wine
- 2 sprigs fresh rosemary
- 1 1/4 liters vegetable stock (5 cups)
- 1 (400 g) cans brown lentils, rinsed, drained
- mashed potatoes, to serve
- extra fresh rosemary, to garnish (optional)

Directions

1. Heat oil in a large pan.
2. Add shanks, in batches, cook until browned all over.
3. Remove from pan.
4. Add bacon, onions and garlic to same pan, cook, stirring, until onions are soft and lightly browned.
5. Return shanks to pan with whole carrots, swedes, potatoes, undrained crushed tomatoes, tomato paste, wine, rosemary and stock.
6. Bring to boil, simmer, covered, for about 1 1/4 hours, or until lamb is tender.
7. Stir in lentils.
8. Simmer, uncovered, for about 20 minutes, or until sauce is thickened.
9. Serve casserole over mashed potatoes; garnish with extra fresh rosemary.

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