

# Tim Farmer's Country Kitchen

## **LAMB SHANKS (STEAMED)**

2 lamb shanks  
Olive oil  
Salt and pepper to taste  
2-3 sprigs fresh rosemary  
1/4 cup onions, chopped  
1/4 cup carrots, chopped  
White wine

### **BUTTER**

3/4 stick softened butter  
2-3 sprigs fresh rosemary  
1/2 teaspoon thyme  
Dash of sage



Coat shank in olive oil and top with seasonings on top of tin foil sheet. Mix up butter and make small hole in shank to insert butter. Place veggies next to shank and top with butter. Add a splash of wine and wrap up package, making sure to keep rounded so wine doesn't escape. Repeat with other shank. Place in roast pan and cook at 350 degrees for 2 - 2 1/2 hours or until lamb falls off bone. Serve with Marjoram Potatoes and Brussels Sprouts with Bacon.

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