



🕒 2 hrs 45 mins | Yield: 4 servings | ★★☆☆☆ (65)

## What You'll Need

4 lamb shanks

2 tbsp olive oil

salt and fresh

ground black pepper to taste

6 cloves garlic, unpeeled, but the skin pierced with the tip of a knife

6 sprigs fresh rosemary

1 cup

chicken broth

## How to Make It

Preheat oven to 450 degrees F.

Place the shanks in a roasting pan, just large enough to fit them in one layer, and rub with the [olive oil](#). Season generously with salt and pepper, or to taste. Roast for 20 minutes to get a nice brown color. Remove the lamb, and turn the oven down to 325 degrees F.

While waiting for the oven to cool down, spoon out any excess fat, and scatter the garlic cloves and rosemary over and around the lamb.

Wrap the braising or roasting pan very tightly with several layers of heavy-duty aluminum foil (remember: you want as tight a seal as possible), and return to the oven.

Roast the lamb for an additional two hours, and resist the temptation to open the foil and check on it until the two hours is up, because you'll increase the risk of the meat becoming too tough.

Remove the foil, pour in the chicken broth, and turn the heat up to 400 degrees F. Roast for 15 minutes, and remove. Transfer the



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Note: the soft garlic cloves can be squeezed out of their skins and spread on the lamb.

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