



Creamy Polenta with Braised Lamb Shanks

YIELD: 8 servings

SAUCE:

2 large lamb shanks

*2 24oz jars **Costantino's Kitchen Tomato/Basil Pasta Sauce***

POLENTA:

4 cups water

1 cup cornmeal

1 teaspoon salt

1 tablespoon butter

Freshly grated Parmesan cheese

Fresh basil, chiffonade

MAKE SAUCE: Sprinkle shanks with salt and pepper and brown in a stockpot on all sides. Remove and drain any excess fat. Deglaze bottom of pan with 1 jar of pasta sauce – using a spatula, scrape up any brown bits from the lamb. Add the lamb shanks to the sauce and top with the other jar. Place in a 300° F oven for 3-4 hours, stirring occasionally and skimming any fat that rises to the top. Remove lamb shanks and put sauce on cooktop over medium high heat. Cook 15-20 minutes or until some of the water released by the lamb has evaporated. The remaining sauce should have the same consistency as the original. While that is boiling, remove the meat from the shanks and cut into bite-sized pieces. Once the sauce is done reducing, add the lamb to the sauce and return to the oven for an additional 30 minutes.

MAKE POLENTA: Bring water and salt to a boil. Slowly pour in cornmeal in a thin stream, whisking constantly. Once the cornmeal is incorporated, reduce heat to low and switch to a wooden spoon. Stir constantly for 20-25 minutes. Mix in the butter at the end.

SERVICE: Put a big scoop of polenta on the plate and cover with sauce. Garnish with Parmesan and basil.