

CHEF'S RECIPE OF THE WEEK

Leg of Lamb Braised in White Wine with Rosemary

Center-of-the-Plate Recipe Suggestion

Serves: 6

Ingredients

- 3 tablespoons olive oil
- Leg of lamb BRT
- 5 cloves garlic, sliced
- 1 small onion, chopped
- 2 teaspoons chopped fresh rosemary, plus sprigs for garnish
- 1 pinch salt and freshly ground black pepper
- 1 cup dry white wine

Directions:

In a large frying pan, heat oil over medium-high heat. Add leg to hot pan, and brown all sides; this should take about 12 minutes. Transfer to a plate.

Reduce heat to medium-low, and add garlic to the pan; cook for 30 to 40 seconds. Stir in onion, and continue cooking until translucent, 6 to 8 minutes. Return lamb to the pan, and season with 2 teaspoons fresh rosemary and salt and pepper to taste. Pour in wine, raise heat to medium-high, and bring to a simmer. Reduce heat to low, cover tightly, and simmer until the shanks are very tender when pierced with a knife, 2 to 2 1/2 hours. Turn once or twice during cooking, and add water as necessary to maintain original level of liquid. Serve lamb garnished with rosemary sprigs.



BUTCHER'S BLOCK
Reserve

Chef's Recipe of the Week

Sysco San Francisco Inc

510 226-3000

Braised Lamb Shank in White Wine and Rosemary

Serves - 6 for \$87.96

	Plate/Serving	Total	%
Price:	\$14.66	\$87.96	
Cost:	\$3.98	\$23.89	27.16
Profit:	\$10.68	\$64.07	72.84

SUPC	S	Description	Brand	Qty	Type	Unit Cost	
8202731		LAMB LEG BRT XT	BCH RSV	1	3.00	LB	\$6.30
1039288		ROSEMARY BUNCH FRESH	PACKER	2	1.00	EA	\$1.23
7103278		ONION RED DICED 1/4"	SYS IMP	3	1.00	EA	\$3.55
7127293	S	GARLIC CHOPPED	AREZZIO	4	1.00	CP	\$0.23