



Fig and Espresso Glazed Lamb Chop

With Ancho Chili and Gremolata

Serves 4

Fig and espresso sauce:

1 c. brewed espresso
½ c. brown sugar
½ c. dried mission figs, stemmed and quartered
1 medium onion, peeled and sliced
2 cloves garlic, peeled and crushed
2 jalapeno peppers, stemmed, seeded and finely diced
1 T. dry mustard powder
2 T. Worcestershire sauce
2 T. ground cumin
½ c. water
1 dried ancho chili pepper, stemmed and seeded
salt
freshly ground black pepper

Lamb shanks:

2 T. olive oil
4 lamb shanks
all purpose flour as needed
1 medium onion, peeled and diced
2 ribs celery, diced
1 carrot, peeled and diced
2 cloves garlic, peeled
2 T. tomato paste
2 c. Paraduxx red wine
4 sprigs thyme
3 bay leaves
1 qt. Chicken stock
Reserved fig and espresso sauce
1 T. butter
salt
freshly ground black pepper

Ancho chili-honey:

¼ c. honey
1 t. dried ancho chili powder

Orange-rosemary gremolata:

¼ bunch parsley, stemmed and minced
1 sprig rosemary, stemmed and minced
1 clove garlic, peeled and minced
 zest of ½ orange, grated
¼ c. olive oil
 salt
 freshly ground black pepper

For the fig and espresso sauce:

In a saucepan, combine all the ingredients and simmer until the figs and ancho cili are tender, about 15-20 minutes. Transfer the mixture to a food processor and puree the mixture until smooth. Season to taste with salt and pepper, and reserve for the lamb shanks.

For the lamb shanks:

Preheat oven to 350°.

Over high flame, heat the oil in a roasting pan. Season the shanks and coat lightly in flour. Sear the shanks until brown on all sides. Remove the shanks and reserve. Add the onions, celery, carrots and garlic to the pan. Saute the vegetables until golden brown. Add the tomato paste and deglaze with the wine. Return the shanks back to the pan and add the thyme, bay leaves, chicken stock and reserved fig and espresso sauce. If necessary, add water to make the liquid cover the shanks. Bring to a boil, skimming the surface of any impurities. Remove from heat, cover pan with aluminum foil and braise in the oven until tender, about 2 ½ hours. Remove the shanks from the pan. Add butter to the remaining sauce and adjust the seasonings. Return the shanks to the sauce, and keep warm.

For the ancho chili-honey:

In a saucepan, combine the ingredients and simmer over low heat for 15 minutes. Allow to cool to room temperature.

For the gremolata:

In a bowl, combine all the ingredients and season to taste with salt and pepper.

To serve:

Ladle some sauce over the shanks. Drizzle with ancho chili-honey. Spoon some gremolata around shanks. Serve with creamy polenta. Garnish with rosemary sprigs and orange zest.