

Pricing reflects market conditions when originally created. Please re-price for accurate food cost today



Tonight's Special is...

Braised Lamb Shanks w/Winter Root Vegetable

Menu Applications

	Item #	Cost
25oz Lamb Shank	#31733	\$5.72/lb. or \$10.42/ portion
1 Tbs. olive oil	#28027	\$0.03
1 Tbs. butter	#5042	\$0.08
1 bay leaf	#33448	\$0.04
1 sprig fresh thyme	#2381	\$0.16
1 large onion, diced	#2275	\$0.06
2 cloves garlic, minced	#2214	\$0.05
1/2 cup dry white wine		
8 oz. turnips, peeled and quartered	#2360	\$0.26
8 oz. rutabagas, <i>peeled and cut into 1 inch cubes</i>	#2230	\$0.19
1 Tbs. flour	#13717	\$0.02
1/2 tsp. salt	#34277	\$0.03
3 cups chicken stock	#26190	\$0.21
1 oz. heavy cream	#15972	\$0.12
1 Tbs. Dijon mustard	#10829	\$0.14
Black pepper to taste	#342378	\$0.09

Tonight's Savings

Portion Cost: \$10.42

Suggested Sell: \$29

Food Cost: 35%

Profit Dollars: \$18.58



1. Heat a large skillet or Dutch oven. Sear the shanks in the olive oil on all side until browned and set aside. Add the butter, bay leaf, and thyme to the pan. Add the diced onion and cook, stirring occasionally, until the onions begin to brown, about 8 minutes. Add the garlic and cook for about 3 more minutes.
2. Deglaze the pan with the wine, scraping the bottom of the pan, until the liquid is reduced to a syrup, about 5 minutes.
3. Pour in the chicken stock. Bring to a boil and add back the shanks, reduce the heat and simmer, covered, until the shanks are tender, about 2 hours.
4. Add the turnips, rutabagas, flour and salt. Stir the vegetables together and cover again and simmer for 20-25 minutes.
5. Mix together the heavy cream with the mustard. Pour this into the stew and stir well.
6. Season with pepper and garnish with the thyme leaves or chopped fresh parsley.