

**Elite**  
wood fired pizza ovens

*The Ultimate Entertainer*

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# Lamb Shanks

- 4 lamb shanks
- salt & pepper
- ¾ cup red wine
- 1 diced onion
- 2 diced carrots
- 2 crushed garlic cloves
- 700ml Italian cooking sauce
- 1 cup stock chicken or vegetable

Place all ingredients including lamb shanks into a camp oven or a heavy based cast iron/clay pot.

Cook in a low to moderate oven (180° - 220°C) for approximately 1 to 1 ¼ hours turning shanks occasionally.

Serve on a bed of mashed potato and a side serving of vegetables of your choice.

