

## LAMB SHANK STIFADO WITH SAUTÉED POTATOES

- ¼ cup sugar
- ½ cup red-wine vinegar
- a 28- to 32-ounce can whole tomatoes including juice, chopped
- 1 cup dry red wine
- 2 teaspoons dried rosemary, crumbled
- 1 cinnamon stick
- 1 bay leaf
- 6 lamb shanks (about 6 pounds total)
- 1 pound pearl onions (about 3 cups)
- 2 pounds small red potatoes
- 3 large garlic cloves, sliced thin
- 1 tablespoon olive oil

Preheat oven to 350° F.

In a 9-quart heavy ovenproof kettle cook sugar on top of stove over moderate heat, without stirring, until it begins to melt. Continue to cook sugar, stirring

with a fork, until melted and cook without stirring, swirling kettle, until a deep golden caramel. Add vinegar and stir until caramel is dissolved. Stir in tomatoes with juice, wine, rosemary, cinnamon, and bay leaf and bring to a boil. Add lamb shanks and braise, covered, in middle of oven until tender, about 2 hours. *Braised lamb shanks improve in flavor if made 1 day ahead. Cool mixture, uncovered, and chill, covered. Skim and discard fat from mixture and reheat on top of stove before proceeding.*

In a saucepan of boiling water blanch onions 10 minutes, or until just tender, and drain. Cool onions and peel.

Quarter potatoes and in a steamer set over simmering water steam potatoes, covered, 8 to 10 minutes, or until just tender. In a large non-stick skillet cook garlic in oil over moderate heat, stirring, until pale golden. Add potatoes with salt and pepper to taste and sauté mixture over moderately high heat 5 minutes, or until potatoes are golden.

Transfer meat with a slotted spoon to a platter. Discard cinnamon stick and bay leaf. Add onions to sauce and boil until sauce is thickened slightly. Spoon sauce and onions over meat and surround with potatoes. Serves 4.