
Braised Lamb Shank with Ancho Chili-Honey Glaze

(makes 1 serving)

- Bonewerks Culinarte Braised Lamb Shank
- 1-1/2 tbsp. Ancho Chili-Honey Glaze (recipe follows)

HEAT Bonewerks Culinarte Braised Lamb Shank in bag for approximately 20 minutes. Cut bag; remove shank to a serving plate and keep warm.

POUR remaining sauce into a small saucepan; stir in Ancho Chili-Honey Glaze and bring to a boil. Pour sauce over lamb shank and serve.

Ancho Chili-Honey Glaze:

- 1 cup Honey
- 6 oz. Ancho Chili Paste
- 1 tsp. Grated Orange Zest
- 1/2 tsp. Cider Vinegar
- 1/2 tsp. Salt

COMBINE all ingredients and let stand for at least 2 hours before using.

NOTE: Bonewerks Culinarte Braised Boneless Beef Short Ribs may be used, if desired.