



**Cooking time:** 30 minutes prep, 2 hours inactive

Serves 6-8

**One 3 to 4-lb lamb shoulder**

**3 medium-sweet onions, such as Vidalias, slivered from stem to root into eighths**

**8 to 10 stems of green garlic, cut into 2-inch lengths or 4 to 6 garlic cloves, sliced lengthwise (for a milder flavor)**

**1 and 1/2 cups of chicken stock**

**1 and 1/2 cups white wine**

**1 lemon, thinly sliced**

**6-8 sprigs of mint**

**Olive oil**

**Salt (a generous amount) and freshly cracked pepper**

# Sally Schmitt's Braised Lamb with Green Garlic and Mint

*Note from Sally:* When Don was in the Air Force, I discovered lamb neck with a price I could afford, nineteen cents, and I couldn't resist the challenge of trying to cook with it. The only drawback was that lamb necks have a lot of fat, which has to be skimmed. But that's why they taste so good - the fat is where the flavor is. Here, though, I am using lamb shoulder, which also takes well to long, slow cooking and has great taste.

*Note from Chérie:* I substituted lamb shoulder (and neck) for shank since it was what was available at the market and lucky for me, about half of the shoulder's cost.

In a large Dutch oven over medium-high heat warm 2 tablespoons of olive oil.

Add a third of the meat in a single layer; do not crowd your pan. Brown for about 3 minutes, turn, and brown the second side for 3 minutes, adjusting the heat as necessary to avoid burning. Transfer the lamb to a plate and set aside. Repeat with the remaining lamb, adding a bit more olive oil if necessary.

When you have browned all the lamb and set aside, if you don't have 3 Tbsp of fat in the pot, add more. Place the pot over medium heat, add the onions sprinkled with a generous amount of salt and freshly ground black pepper. Toss the vegetables and cook until the onions wilt, 10 minutes.

Return the meat to the pot and stir in chicken stock and white wine. On top of the meat layer the lemon and mint. The mint will fall off the stems, which will make the stems more easy to remove. Bring to a boil and cover. Lower the heat, and simmer gently until the meat is very tender, and 1 and 1/2 hours. You can also put the pot in a preheated oven (325 degrees F) for about the same amount of time, covered with a parchment lid, crinkled into a round to fit over the surface of the meat.

Pour the juices into a large heatproof measuring cup and skim off the fat, which will float to the top. Now is your chance to taste the juices and add more salt and black pepper if needed.

Return the juices to the pot. If you like, serve the lamb and juices over a bed of mashed potatoes or a delicate pasta, such as orzo. Sprinkle each serving with fresh mint leaves finely slivered or chopped fresh chives.

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