

Slow Cooked Lamb Shanks

In this easy slow cooker lamb shanks recipe, flavorful, tender, fall-off-the-bone lamb shanks are slowly braised with broth and aromatics until very tender.

Prep Time: 10 mins

Cook Time: 4 hrs 10 mins

Total Time: 4 hrs 20 mins

Course: Main Course

Cuisine: Greek

Keyword: lamb, slow cooker

Servings: 4 servings

Calories: 377kcal

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INGREDIENTS

- 1/2 cup beef broth
- 4 small lamb shanks, about 2.5 lb. total weight
- 1 teaspoon coarse kosher salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon dried rosemary

INSTRUCTIONS

1. Add the broth to your slow cooker.
2. Season the lamb shanks with salt, pepper and rosemary. Place the shanks in your slow cooker.
3. Cover and cook on HIGH for 4 hours or on LOW for 7 hours, until lamb is very tender.
4. When the lamb shanks finish cooking, set the slow cooker to WARM.
5. Transfer the cooked lamb shanks to a plate. Strain the cooking liquids into a glass measuring cup, then return the lamb shanks to the slow cooker and cover, to keep them warm while you thicken the gravy.
6. Use a spoon to skim the fat layer off the top of the cooking juices. Pour them into a medium saucepan. Heat over medium-high heat until almost boiling but not quite, then turn the heat down to medium and simmer, whisking occasionally, until liquids are reduced into a rich gravy, about 10 minutes.
7. Transfer the lamb shanks to plates, spoon the gravy on top and serve.