

Lemon & honey baked lamb with Sicilian olives & herbs

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These slow-cooked lamb shanks with Sicilian olives & herbs are the perfect winter warmer. Serve with roasted veg or a winter salad.

Ingredients (Serves 4)

- 1.2 kg [lamb](#) shanks, approx. 6
- 2 [lemons](#), halved
- 1 whole bulb garlic, sliced in half widthways
- 3 tbs honey
- 3 tbs apple cider vinegar
- 1 bunch oregano
- 10 green Sicilian olives, crushed
- Salt and cracked pepper
- Extra honey to serve

Method

Pre-heat an oven to 180°C. Using a large, heavy-based frypan or shallow pot, add the lamb shanks, lemons and garlic then drizzle with honey and vinegar. Tear half of the oregano bunch on top and cover tightly with a lid, cooking for 30 minutes at 180°C.

Lower temperature to 100°C and cook for two hours, until the lamb is tender and falling off the bone. Uncover and cook for a further half hour to allow the garlic and lemons to crisp.

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Add olives, fresh oregano, salt and pepper and drizzle with honey before serving. Great served with roasted vegetables or a winter salad.

Recipe from Gemma Lush; photo credit: Phu Tang

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