

**Crispy Braised Lamb Shanks**  
*Courtesy of Chef Greg Griffie, 606 Congress*

Yield 12-15 pieces

**Lamb Shanks**

1 lb Braised lamb shank, pulled and shredded  
½ cup Lamb braising liquid, reduced to a syrup  
1 Tbsp Chopped parsley

**Breading**

¼ cup Dijon mustard  
2 cups Flour  
10 Eggs, scrambled  
4 cups Fresh bread crumbs, finely ground

**Pickle**

1 cup Rice wine vinegar  
1 cup Water  
1 ½ cup Sugar  
1 tsp Salt  
2 cloves Garlic, peeled  
2 ea Red jalapeño (Fresno peppers), seeded, sliced  
4 bunches Icicle radish (or daikon root), sliced thin into rounds

**Aioli**

1 ea Garlic clove, peeled, smashed  
1 ea Egg yolk  
½ ea Lemon, juiced  
¼ tsp Dijon mustard  
3 Tbsp Grain mustard  
1 Tbsp Fresh ground horseradish  
7 oz Olive oil, not extra virgin, blended is preferred  
Water as needed  
Salt and pepper to taste

**To make the lamb shanks**

Braise the lamb shank according to your favorite recipe. This is also a great way to use 'leftover' braised shanks. Once the shanks are tender, remove from their jus. Reduce the jus by 2/3 to obtain a syrup consistency. Once the shanks are cool enough to handle "pull" and shred the meat. Lay out a 2 ft x 2 ft square of plastic wrap, place the meat with a drizzle of the reduced jus over top. Roll the meat into a tight cylinder. Once you have completely rolled the meat into a cylinder, use the ends of the roll and continue to roll until it is very tight. Use a sharp knife and pierce the plastic if any air bubble form. Refrigerate 4-6 hours or until very firm. Unwrap the cylinder and slice into ¼ inch rounds. On one side brush the rounds with Dijon mustard before dredging both sides in flour. Next, dip rounds in egg wash and then finish by dredging both sides in bread crumbs. Lay out on a sheet pan and refrigerate until ready to make. This procedure can be made 4-6 hours in advance. When ready, pan-fry or deep-fry the disks until golden crisp, approximately 3-4 minutes. Drain on a towel and then serve immediately with the following pickle and aioli.

**To make the pickle**

Heat the vinegar, water, sugar, salt, garlic, and jalapeño over medium heat until the sugar and salt dissolve. When the brine reaches 180 degrees remove it from the heat and pour directly over cleaned icicle radish (or daikon root)

**To make the aioli**

Place garlic and salt in a food processor fitted with a metal blade, or in a blender; pulse for 2 seconds. Add the egg yolk, Dijon mustard, grain mustard, horseradish, and lemon juice, and pulse until blended. Turn on and begin adding the olive oil in a thin stream. If it becomes too thick, thin it out with some room-temperature water and continue adding oil until you've used it all. Finish with pepper and salt to taste.