

18 Small Lamb Shanks

First prep the Thyme and Rosemary. They have to be chopped very fine separately because the food processor cant deal with the hardness.

$\frac{3}{4}$ cup fine fresh Thyme (chopped very fine)

$\frac{3}{4}$ cup fine fresh Rosemary (chopped very fine)

All of these ingredients (plus the Thyme and Rosemary) go into the food processor and get turned into pulp. I use water to add moisture to the mix to facilitate the pulping.

5 pounds onions

5 pounds carrots

5 pounds celery

$\frac{3}{4}$ cup fresh Garlic

$\frac{3}{4}$ cup sea salt

5 teaspoons Cinnamon

5 teaspoons hot chili flakes

Add

5 6 oz cans Tomato paste to the mix in a very large pot and get the mixture hot enough to stir and cook down (about 45 minutes)

The mixture should be salty, spicy hot and all the ingredients should really jump out at you. It should taste just a little too salty and way too much of everything else.

In a large covered restaurant tray put a layer of sauce down with a few Bay leaves. Add a layer of Lamb shanks, Add a layer of sauce and another layer of Lambs shanks (I lay them out horizontally and alternate vertical to allow more space between)

25 Bay leaves

You should have enough braising liquid to completely cover the shanks. A few shanks sticking out of the liquid $\frac{1}{2}$ " wont hurt anything.

Cook covered at 400 degrees for five hours. Every hour check the liquid level and add hot water to maintain level.

After five hours pull from the oven and let rest for an hour.

Eat.