

## Braised Tamarillo and Plum Alpaca Shanks

### Ingredients:

4 x Alpaca Shanks  
1 x 220ml Jar Watties Tamarillo and Plum Chutney  
4 x White Onion Sliced 4 x Carrots Roughly Chopped  
4 x Cloves of Garlic, Crushed  
2 x Sprigs of Rosemary  
2 x Star Anise  
2 T Black Peppercorns  
50mls Bourbon  
2 C Red Wine  
1 x 330ml tin Whole Peeled Tomatoes  
2L Beef Stock

Lightly flour shanks and gently brown in canola oil before placing in deep sided casserole dish. Add vegetables and spices to pan and sauté until lightly browned. Add vegetables and spices to casserole dish. Deglaze pan with red wine and bourbon and reduce until syrupy. Add beef stock, tinned tomatoes and cover with water. Cover casserole dish with tin foil and fan bake @ 130oC for 5 hours.

Remove shanks from cooking liquid and set aside. Strain cooking liquid and reduce by  $\frac{3}{4}$ . Before serving, whisk 2T butter into sauce to add a glossy shine and improve texture. Served shanks with buttery mashed potatoes and steamed green beans.