

Osso Buco – Milanese-style Braised Veal Shanks

Ingredients

- 2 oz Unsalted butter (4 Tbs.)
- 1 Large onion, finely chopped
- 3 Cloves garlic, finely chopped
- 2 Carrots finely chopped
- 1 stalk Celery, finely chopped
- 3 lbs. Veal shanks, sawed into 2 inch pieces & trussed
- 3 Tbs. Flour for browning
- 3 Tbs. Olive oil
- 1 cup White table wine
- ½ cup Brandy
- 1½ cup Beef stock
- 2 cups Tomatoes, peeled, seeded and chopped
- 1 sprig Rosemary, stem discarded, leaves chopped
- 1 Bay leaf
- 1 tsp. Coarse sea salt
- 1 tsp. Lemon zest
- 2 tsp. Sugar
- ½ tsp. Ground pepper
- 2 Tbs. Finely chopped Italian parsley

Procedures

1. Measure out and prepare all ingredients

To cook

2. In a large skillet, melt the butter, add the onion garlic carrots and celery and gently sauté until softened, about 3 minutes. Transfer to a 4- or 5- quart casserole.
3. Dredge veal shanks and pat off excess flour.
4. Add olive oil to the skillet and brown the shanks on all sides. Place the shanks on top of the vegetables in the casserole.
5. Pour off any fat in the skillet and add wine, stock, brandy and tomatoes. Simmer for 3 minutes, scraping up any brown bits remaining in the pan (deglaze). Pour liquid over the veal shanks.
6. Add rosemary, bay leaf, salt, sugar and pepper.
7. Cover and braise in a preheated 375°F oven for about 2 hours or until the shanks are very tender.
8. Add the zest and parsley and return to the oven for an additional 10 minutes

Make it Ahead: Make the Osso Buco up to 2 days in advance and refrigerate. To serve, reheat Osso Bucco in a 300°F oven and reheat slowly.

Serves 4-5