

Osso Buco

Cross-cut veal shanks braised with vegetables, white wine and broth.



SERVINGS
4

PREP TIME
20 MINUTES

COOK TIME
2 1/2 HOURS

INGREDIENTS

4 veal shanks cut 1 ½ to 2" each	2 cups veal stock or chicken broth
½ cup flour	1 tsp chopped thyme
¼ cup vegetable oil	1 tsp chopped sage
1 carrot diced	1 tsp chopped oregano
1 celery stalk diced	½ tsp grated lemon zest (optional)
1 can plum tomatoes crushed	Salt
2 cups red wine	Pepper

DIRECTIONS

Heat oven 325°.

Sprinkle veal with salt and pepper. Dredge through flour.

Heat oil in oven proof baking dish and add shanks and cook for 10 minutes, turning after 5 minutes.

Remove to a plate. Add carrot, celery to pot and sauté for 5 minutes.

Add shanks, tomatoes, wine, stock, thyme, sage, oregano, and zest.

Cover and bake for 2 1/2 hours.