



Osso Bucco Veal Shanks

6 pieces veal shank about 3 inches thick (upper part of shank)

Flour

salt and pepper

5 tbs Olive oil

1 cup dry white wine

2 whole garlic cloves

2 cups tomatoes, strained

1 medium onion, finely chopped

(can use 1 15oz can chopped

1/2 cup chopped carrot

tomatoes unflavored)

2 tbs fresh basil

4 tbs butter

Pre heat oven 400 degrees.

Dredge veal with flour. Heat olive oil in wide skillet. Add veal and cook, uncovered, over medium heat. Turn shanks when they begin to brown. Add garlic, and continue to simmer until all sides are brown. Add onion, carrot, basil, and salt and pepper to taste. When onion wilts, add wine, cover and lower heat. Simmer for 12 min. stirring often. Add tomatoes and butter. Cover again, and continue simmering for approx. 10 min. Place skillet in oven and cook for 40 min. Then, lower heat to 350 and bake for 30 min. Meanwhile, prepare gremolada.

Gremolada

2 tbs chopped Italian parsley

1 tps fresh sage

1 clove garlic, chopped

1 lemon rind, grated

Mix all ingredients and scatter over veal shank. Return to oven and cook 10 more min. Place Risotto (see recipe) on bottom of plate, put veal shank on top of rice, spoon on sauce.

Serve immediately .

Serves 4

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