



Ossobuco



Ingredients

Veal shanks (8 – 12 oz. each) (4)
Beef or veal broth (2 cups)
Flour (1 ½ cups)
Golden onions (medium) (2 chopped)
San Marzano tomatoes (2 cups)
Carrots (½ cup – chopped)
Celery (½ cup – chopped)
Pancetta (4 – 5 oz.)
Garlic (3 – 4 cloves – finely chopped)
Unsalted butter (3 – 4 tbsp.)
Rosemary (1 tsp. – heavy)
Thyme (1 tsp. – heavy)
White wine (1 – 1 ½ cups)
Cinnamon (¼ - ½ tsp.)
Sea salt
Freshly ground black pepper
Vito & Joe's Extra Virgin Olive Oil

Gremolata:

Parsley (¼ cup – finely chopped)
Garlic (3 cloves – finely chopped)
Lemon (1)

Bon Appétit!



Ossobuco

How to Prepare

- 1). In a large bowl, mix the flour, 1 tablespoon of sea salt and 1 tablespoon of fresh ground black pepper.
- 2). Sprinkle salt and pepper on the veal shanks and press into the meat.
- 3). Flour each piece, covering each of them entirely.
- 4). Heat a Dutch oven or a cast-iron pan on the stovetop.
- 5). Coat the bottom with 1/3 of a cup of Vito & Joe's Extra Virgin Olive Oil.
- 6). Add in the butter.
- 7). When the pan is hot, place the veal shanks in the pan with tongs.
- 8). Sear each side until brown and caramelized.
- 9). Remove from the pan onto a plate.
- 10). Turn the heat to medium.
- 11). Add the onions to the pan and cook down for 2 -3 minutes.
- 12). Add the chopped pancetta and garlic. Stir.
 - a. Cook until browned.
- 13). Add the wine, celery, carrots, rosemary, thyme and cinnamon.
 - a. Cover and cook for 5 -6 minutes.
- 14). Place the veal back in the pan.
- 15). Pour in the beef or veal broth.
- 16). Add in the tomatoes.
- 17). Gently mix everything together with the tongs.
- 18). Cover loosely so that steam can escape.
 - a. Cook for 3 hours in low heat.
 - b. Check periodically.

Bon Appétit!



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How to Prepare

- 19). Prepare the Gremolata:
 - a. Peel a whole lemon and mince the peel.
 - b. Add to a bowl with the chopped parsley and garlic. Stir.
- 20). After cooking the veal, uncover the pan.
- 21). Add enough gremolata to cover the veal and place the cover back on.
- 22). Remove the pan from the heat and let it sit for a few minutes.
- 23). Place the veal on a platter. Pour the sauce from the pan into a bowl.
- 24). Serve on top of polenta or risotto.
- 25). Ladle the sauce on top for finish. Enjoy!

Bon Appétit!