



Osso Buco Milanese

Ingredients

- 1/2 cup flour
- Salt and pepper, to taste
- 4 pieces veal shank with bone, cut 3 inches thick
- 3 tablespoons olive oil
- 3 tablespoons butter
- 1 onion, chopped
- 1/2 cup celery, chopped
- 1/2 cup carrots, chopped
- 4 cloves garlic, coarsely chopped
- 2 bay leaves
- 3 tablespoons fresh parsley, finely chopped
- 1 cup dry Marsala
- 2 cups veal or chicken stock
- 2 tomatoes, peeled, seeded and chopped

- FOR GREMOLATA
- Grated rind of 1 lemon
- Grated rind of 1 orange
- 2 garlic cloves, minced
- 2 tablespoons fresh Italian parsley, chopped

SERVES 4

Directions

In a large shallow platter, season flour with salt and pepper. Dredge the veal shanks in the mixture and tap off any excess. In a large heavy skillet or Dutch oven, over medium flame, heat the oil and butter. Sear the shanks on all sides, turn bones on sides to hold in marrow. Add more oil and butter if needed. Remove the browned veal shanks and set aside. Add onion, celery, carrots, garlic, bay leaves and parsley to the pan and cook until softened. Season with salt and pepper. Raise the heat to high, add the wine and deglaze the pan. Return the shanks to the pan, add the stock and tomatoes, drizzle with olive oil. Reduce the heat to low, cover and cook for about 1 1/2 hours or until the meat is tender. Baste the meat a few times during cooking. Remove the cover, continue to simmer for 10 minutes to reduce the sauce a bit. Carefully remove osso buco and served with sauce and topped with gremolata

For gremolata: combine all ingredients together in a small bowl. Strew the gremolata over the osso buco before serving.