

Classic Veal Osso Buco

Serves: 4

Total preparation time: About 15 minutes

INGREDIENTS

4 (12 oz.) Veal Osso Buco
3 tablespoons butter
2 tablespoons olive oil
1 medium carrot, minced
1 medium onion, minced
1 stalk celery
1 cup dry white wine
1 cup veal or chicken stock
3 medium tomatoes, peeled, seed and chopped
Salt and freshly ground pepper to taste

Gremolata Ingredients:

1/2 cup parsley leaves, minced fine
2 teaspoons grated lemon zest
2 cloves garlic, minced

DIRECTIONS

1. Select a heavy-bottomed pot with a cover, just large enough to hold the veal shanks in one layer. Combine the butter and the oil in the pot and heat until hot but not smoking. Add the veal, and brown well on all sides over moderate heat.
2. Transfer the veal to a platter. Add the vegetables to the pan, and cook until just softened, about 5 minutes.
3. Return the veal to the pan and add the white wine, the stock and the tomatoes. Season to taste with salt and pepper. Cover the pan and bring to a boil, and then turn heat to low. Simmer gently for about 1 1/2 hours, turning the meat occasionally, and adding a little additional stock to the pan if necessary. The osso buco is done when the meat is very tender, and the sauce is slightly thickened. Transfer the osso buco to a platter and keep warm.
4. Prepare the gremolata. Combine the parsley, lemon zest, and garlic in a small bowl. Season to taste with salt and pepper. Sprinkle the gremolata over the osso buco and serve on warm dinner plates.

SERVING SUGGESTION

Serve with saffron-flavored risotto and a hearty red wine. Or for a change of pace, instead of risotto, try mashed potatoes or a spiral pasta such as fusilli, rotelli, gemelli, or for some real fun and drama, try radiatore or fusilli col buco, the spaghetti-length version of this popular cork-screw pasta.