

CLASSIC VEAL OSSO BUCCO

Total Recipe Time: 2 to 2 ½ hours

Ingredients:

3 lbs.	Veal cross cut shanks (cut 1 ½ inches thick)
2 tbsp.	Vegetable oil
1 cup	Chopped onions
½ cup	Chopped carrot
½ cup	Finely chopped celery
1 cup	Dry white wine
1 can (14 ½ oz)	Diced tomatoes, undrained
To taste	Salt and pepper
To taste	Chopped fresh parsley (optional)
To taste	Hot cooked risotto, polenta, noodles or rice (optional)

Instructions:

1. Heat 1 tablespoon oil in stockpot over medium heat until hot. Brown veal shanks, ⅓ at a time, turning occasionally and adding remaining 1 tablespoon oil as needed. Remove shanks from pan; season with salt and pepper, as desired.
2. Add onion, carrot and celery to stockpot; cook and stir 3 to 5 minutes or until vegetables are crisp-tender. Add wine; cook and stir 2 to 3 minutes or until browned bits attached to stockpot are dissolved. Continue to cook 5 to 8 minutes or until most of the liquid has evaporated, stirring occasionally. Stir in tomatoes and juice.
3. Return shanks to stockpot; bring to a boil. Reduce heat; cover tightly and simmer 1 ½ to 2 hours or until shanks are fork-tender.
4. Remove shanks; keep warm. Skim fat from cooking liquid. Bring cooking liquid to a boil and cook 5 to 7 minutes or until reduced to 2 ½ cups, stirring occasionally. Sprinkle shanks with parsley. Serve with sauce over risotto, if desired.