

Osso Buco

8 to 10 large 2 ½ -inch-thick veal shanks, each patted dry and tied securely with kitchen string to keep the meat attached to the bone

All-purpose flour for dredging the veal shanks

7 Tablespoons unsalted butter plus additional if necessary

3 Tablespoons olive oil, more if needed

1 ½ cups dry white wine

1 ½ cups finely chopped onion

¾ cup finely chopped carrots

¾ cup finely chopped celery

1 teaspoon minced garlic

3 to 4 cups chicken broth or beef broth

1 ½ cups peeled, seeded, and chopped tomato or 1 ½ cups drained canned



plum tomatoes, chopped

Bouquet Garni: cheesecloth bag with 6 fresh parsley sprigs, 4 fresh thyme sprigs, and 1 bay leaf

½ teaspoon salt

For the gremolata

½ cup minced flat leaf parsley leaves

2 Tablespoons freshly grated lemon zest

1 Tablespoon minced garlic

Season veal with salt and pepper; dredge in flour, shaking off excess. Heat 3 tablespoons butter and 3 tablespoons oil in heavy skillet over moderately high heat until the foam subsides. Brown the meat in batches, adding additional butter and oil as needed. Remove meat, add the wine and deglaze the pan, boiling until reduced to about 1/2 cup; reserve.

In a flameproof casserole just large enough for the shanks in one layer, cook the onion, carrots, celery, and garlic in the 4 tablespoons butter over moderately low heat, stirring occasionally. When the vegetables are soft, add the shanks with any juices, reserved wine mixture, and enough broth to almost cover the shanks. Spread the tomatoes over the shanks, add bouquet garni, salt, and pepper to taste, and bring the liquid to a simmer over moderately high heat. Braise, covered, in a 325°F oven for 2 hours, or until veal is tender.

Transfer meat to an ovenproof serving dish, discard strings, and keep the shanks warm. Strain the pan juices into a saucepan, pressing hard on the solids, and skim the fat. Boil the juices for 15 minutes, or until they are reduced to about 3 cups. Baste the shanks with some of the reduced juices, and bake them, basting 3-4 times with some of the remaining juices, for 10 minutes more, or until they are glazed.

To make the gremolata, in a bowl stir together the parsley, the zest, and the garlic. Sprinkle

the veal shanks with gremolata, pour some of the juices around them, and serve the remaining juices separately.