

Osso Buco

(Braised Veal Shank)

SERVES 4



OSSO BUCO (literally meaning bone with a hole) is a braised cut of bone-in veal shank flavored with lemon peel. This dish most like-

ly originated in Milan and is usually served in the region with that city's other specialty, risotto alla milanese, a saffron-rich risotto.

½ cup extra-virgin olive oil
1 leek, white part only, washed,
trimmed, and minced
3 medium carrots, peeled,
trimmed, and minced
2 ribs celery, trimmed and minced
2 sprigs fresh rosemary
2 leaves fresh sage
1 2" strip lemon peel
1 cup tomato sauce
1 cup beef stock
1 3-lb. whole veal shank,
cut into 4 pieces
Salt and freshly ground black
pepper
1 cup flour

1. Preheat oven to 350°. Heat ¼ cup of the oil in a large heavy pot with cover over medium heat. Add leeks, carrots, celery, rosemary, and sage and cook, stirring, until vegetables are golden brown, about 15 minutes. Stir in lemon peel, tomato sauce, and stock. Remove from heat and set aside.

2. Meanwhile, generously season veal shanks with salt and pepper, then dredge them in flour until lightly coated, shaking off excess flour. Heat remaining ¼ cup oil in a large skillet over medium-high heat. Add veal shanks and sear, turning once, until well browned on both sides, about 5 minutes per side. Place veal shanks in pot with vegetables, cover, and transfer to oven. Cook until meat is fork tender and falling off the bone, about 2 hours. Serve with risotto alla milanese or plain steamed white rice, if you like.