

NORTH AFRICAN VEAL SHANKS

SERVES 8 / 3 HOURS, PLUS 6 HOURS TO MARINATE

Buy smaller shanks if you can find them (3 lbs. or so each); when cross-cut, they make ideal single servings. This recipe works well with beef short ribs too. For another seder-worthy main course from Holland (one that would go well with the rest of this menu), see her B-Side Brown Sugar Smoked Brisket recipe on sunset.com.

MARINADE

- 2 tbsp. minced garlic
- 1 tbsp. minced fresh ginger
- 1/4 cup olive oil
- 1/2 cup reduced-sodium soy sauce
- 3 whole veal shanks (about 8 lbs. total), preferably free-raised*, cross-cut by your butcher into 2-in.-thick slices; or 7 lbs. short ribs, cut crosswise into 4-in. pieces
- 2 jalapeño chiles, cut lengthwise into quarters and seeded if very hot

BRAISE

- 2 tsp. kosher salt
- 1 tbsp. *ras el hanout* (from recipe at right or store-bought)
- 1/4 cup grapeseed oil
- 1 cup dry red wine
- 1/4 cup dry sherry
- 1 1/2 qts. reduced-sodium beef broth
- 1 tbsp. *harissa**
- 5 garlic cloves
- 1 large onion, cut into 1-in. dice
- 3 or 4 celery ribs, cut into 1-in. pieces
- 1 1/2 red bell peppers, cut into 1-in. dice
- 3 large carrots, cut into 1/2-in.-thick batons (about 3 in. long)
- 1/2 cup dried apricot halves

1. Marinate shanks: Mix garlic, ginger, oil, and soy sauce. Trim membrane from shanks (it shrinks during cooking and buckles the meat). Tie shanks around their girth with twine, then arrange in a large roasting pan in a single layer. Add

2. Braise shanks: Two hours before cooking, take shanks out of refrigerator. Put on a baking sheet (discard marinade) and dry with paper towels. Sprinkle with salt, then *ras el hanout*. Rinse and dry roasting pan.

3. Preheat oven to 325°. Heat roasting pan or 2 large dutch ovens over medium-high heat on stovetop and pour in oil. Add shanks and brown on both sides. Pour in wine and sherry, scraping up brown bits.
4. Add remaining ingredients to roasting pan (if using short ribs, add vegetables after 1 hour). Bring to a simmer, then cover tightly with foil. Put in oven and braise until a knife tip slides in easily, 2 to 2 1/2 hours (about 3 hours for short ribs).

5. Lift shanks and about half of vegetables to a platter; keep warm, covered with foil. Set pan with remaining vegetables on stovetop and boil over medium heat, stirring occasionally, until juices reduce by about half and thickly coat the back of a spoon, 20 minutes. Strain (spoon off fat if using short ribs) and serve with shanks.

*Free-raised refers to calves raised on open pasture; it's available at some butcher shops and at Whole Foods Market, often labeled "Humanely Raised" or "Certified Humane." Find *harissa*, a North African chile paste, at well-stocked grocery stores. Its heat level varies by brand, so taste a little before using.

PER SERVING WITH 2 TBSP. SAUCE 666 Cal., 32% (211 Cal.) from fat; 92 g protein; 24 g fat (4.5 g sat.); 16 g carbo (2.8 g fiber); 1,351 mg sodium; 340 mg chol.

RAS EL HANOUT

MAKES 6 TBSP. / 10 MINUTES

Loosely translated as "top of the shop," *ras el hanout* is a blend of 12 or more North African spices. • Heat 1 tsp. **each cumin seeds** and **coriander seeds** in a dry frying pan just until fragrant and a shade darker. Let cool. Grind 2 tsp. **peppercorns** to a powder in a clean coffee or spice grinder and turn into a bowl. Grind cumin and coriander and add to pepper. Blend in 2 tsp. **cinnamon**; 1 tsp. **each ground allspice**, **cardamom**, **cloves**, **ginger**, **nutmeg**, **turmeric**, and **dried thyme**; and 1/2 tsp.

