



OSSO BUCCO ALLA MILANESE

I love this dish. My son and I learned to make this while traveling in Milan from a Cordon Bleu trained chef. It was an amazing day of learning, cooking, and spending time with my son. I am excited to share this with you and hope that you will cook it with those that you love and enjoy it as much as we do! Serve with Risotto Milanese!

INGREDIENTS

- 4 Veal shanks, 1 1/4 each. Ask your butcher to cut these for you.
- 2/3 stick of unsalted butter
- 1/2 of a red onion, diced
- 1/4 cup of all purpose flour
- 2 cups of meat broth*
- Salt and pepper to taste

Gremolata topping:

1 anchovy finely chopped, 1 tbsp finely diced fresh parsley, zest of half of a lemon (this is optional if you don't like anchovy, but it truly makes this dish!)

*Meat broth: 4 chicken wings, 1-2 beef bones (you can use ox tails as well), 1 carrot, 1 celery stalk, one yellow onion, 4-6 whole peppercorns, 1 tablespoon salt. Place in a 5 quart stock pot, fill with water. Place over medium to low heat and simmer for 4-6 hours. Do not boil. Skim off any sediment that comes to the top. Stir gently only so the stock will remain clear vs. foggy. You can certainly buy stock. It will work fine. If you have time this extra step works great. The stock serves two jobs. The Oso Bucco and the Risotto. You can certainly freeze any leftovers!

STEP ONE: Heat butter in large sauce saucepan over medium heat, sauté the onion until it is translucent. (Not browned)

STEP TWO: Using a pair of kitchen sheers or a knife, cut the external skin of the shanks so they won't curl up. Cutting them 3-4 times around the circumference of the shank. Coat them in the flour. Sprinkle salt and pepper on both sides to taste.

STEP THREE: Push the onions to the side in the saucepan, place the veal shanks in the pan and lightly brown on both sides. Add 2 cups of the meat broth that has been strained. Cover with a lid and cook for one hour on low heat. Turn the shanks over and cook for another 30 minutes. Add additional stock of needed. They are done when tender.

STEP FOUR: Mix the Gremolata into the pan drippings. Serve the sauce over the veal shanks.