

# OSSO BUCCO

Chef Paul Mattison

comments

If you love osso bucco you will love this.

notes

Have butcher cut up veal leg bone into approximately 1-3/4" pieces. Estimate 2-3 per person. This recipe is for 6 shanks.  
 Serve with risotto, or horsey mashed potatoes.  
 Use a coverable pan that can go directly into the oven (if you can).

## Ingredients

prepare in advance

**Chop medium**

1/4 C celery  
 1/4C onion  
 2 medium tomatoes  
 1/4 C fresh basil  
 1/4 C Italian parsley (flat leaf)  
 3 cloves garlic

**Chop fine**

1/4 C carrots

**Measure**

1/2 C marsala wine  
 1/2 C Rubesco or chianti wine  
 1 tsp. tomato paste  
 1 C chicken or veal stock

**Have available**

6 veal shanks, 1-3/4" pieces  
 flour for dusting meat  
 olive oil for braising  
 port wine  
 3 T butter  
 1 bay leaf

complete recipe

Salt the veal shanks, then rub them with garlic.  
 Dust meat in flour.  
 Pre-heat pan with olive oil; sear meat on all sides; remove to a platter.

Preheat oven to 375 degrees.

Add back the onions, celery, carrots, garlic, and tomatoes to the pan, to deglaze.  
 Add and stir in the marsala, and Rubesco or chianti wines, basil and parsley.  
 Add the tomato paste, stock, and bay leaf and bring to a boil.  
 Check taste for salt and pepper.

Place shanks back in sauce, being sure the liquid is up to 2/3's of the side of the veal; add more stock if needed; cover and place in oven.

Bake 1-1/2 to 2 hrs.; turn and stir every 20 minutes; add more stock if needed.

Remove meat, but keep warm. Discard bay leaf. Simmer sauce, then add a little port wine, salt and pepper, and butter.