

OSSO BUCO WITH TOASTED PINE NUT GREMOLATA

Gremolata:

¼ cup finely chopped Italian parsley
¼ cup pine nuts, toasted under broiler until dark brown
Zest of 1 lemon

4 Veal shanks cut 3 inches thick [about 3-4 lbs]

Salt & pepper

1 medium carrot chopped into ¼ inch slices

1 onion diced

1 celery stalk chopped into ¼ inch slices

2 tablespoons fresh thyme finely chopped

2 cups basic tomato sauce*

2 cups chicken broth

2 cups white wine

1 recipe Risotto Milanese*

1 recipe Gremolata [see above]

*Basic Tomato Sauce

¼ cup extra virgin olive oil

1 onion diced

4 gloves garlic thinly sliced

3 tablespoons fresh thyme

½ carrot thinly sliced

2 28 oz. cans whole tomatoes crushed by hand, reserve juice

Heat oil over medium heat in 3 qt. sauce pan. Add onions and garlic, about 8 minutes. Add thyme and carrot. Cook for 5 more minutes. Add tomatoes and juice, bring to boil, stirring often. Lower heat and simmer for 30 minutes. Makes about 4 cups

*Risotto Milanese

¼ cup extra virgin olive oil

1 onion diced

1 teaspoon tumeric [Saffron if you can afford it]

2 cups Arborio rice

6 cups chicken broth, hot

4 tablespoons butter

½ cup grated parmesan cheese

In a 3 qt. sauce pan, heat oil over medium heat. Add onions. Cook about 8 minutes. Add turmeric/saffron. Stir for 1 minute. Add rice and stir until well coated for 3 minutes. Add broth about a cup at a time stirring until absorbed. Cook until creamy about 15 minutes. Stir in butter and cheese.

Preheat oven to 375 F.

Season shanks all over with salt and pepper. In a heavy bottomed 6-8 qt. casserole pan, heat oil until it smokes brown shanks all over every surface about 12-15 minutes. Remove and set aside. Reduce heat to medium add carrots, onion, celery, and thyme stir and cook about 8 minutes. Add broth, tomato sauce and wine, bring to a boil. Place shanks back into pan making sure they are covered, if not add more broth. Cover pan and place in oven for about 2-2 1/2 hours. Remove and let stand for 10 minutes. Serve with Risotto and top with Gremolata.

Serves 4

Recipe from Mario Batali