



Strauss *Free Raised*[®] Veal Osso Buco with Red Potatoes and Crimini Mushrooms

ingredients

prep time: 30 min • cook time: 2 hrs • serves 4

4 veal shanks ($\frac{3}{4}$ to 1 lb each) tied with butcher twine

½ cup all-purpose flour	1 cinnamon stick
½ cup extra-virgin olive oil	3 whole cloves
2 tbsp unsalted butter	3 bay leaves
2 celery stalks, sm dice	6 sprigs thyme
1 sm yellow onion, sm dice	3 sprigs rosemary
3 carrots, sm dice	2 cups sm red salad potatoes, quartered
12 cloves garlic, peeled	3½ cups beef or chicken stock
2 cups crimini mushrooms, quartered	kosher or sea salt, to taste
2 tbsp tomato paste <i>optional</i>	cracked black pepper, to taste
1½ cups white or red wine	

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with Red Potatoes and Crimini Mushrooms

STRAUSS[®]
free raised veal

gremolata ingredients

2 cloves garlic, minced

¼ cup Italian parsley, chopped

2 tbsp lemon zest, minced

directions

- 1 Heat oven to 325°.
- 2 Make the gremolata by mixing minced garlic, minced lemon zest and chopped parsley together. Set aside gremolata for garnish.
- 3 Season veal shanks with salt and black pepper, then dredge in flour, shake off excess.
- 4 Place a medium-sized braising pan over medium-high heat.
- 5 Add half of olive oil (¼ cup) to the pan and heat until smoking.
- 6 Add veal shanks to the pan and sauté on all sides until browned, 7 minutes. Add 1 tbsp of butter at end.
- 7 Remove shanks. Discard butter/oil. Add remaining ¼ cup olive oil.
- 8 Add celery, onion, carrots and whole garlic to pan. Reduce heat to medium and sauté for 3 minutes. Add mushrooms and sauté for 5-7 minutes. Add tomato paste, mix well, and sauté for 2-3 minutes.
- 9 Add the wine, cinnamon stick, cloves, bay leaves, thyme, rosemary and potatoes. Reduce wine by half, add stock. Reduce heat to medium-low. Bring to simmer, add shanks, cover pan loosely with foil, place in oven. *Slow cooker option: put all into slow cooker and cook according to slow cooker directions.*
- 10 Cook shanks 1½–2 hours in the oven, turning every 25 minutes. Remove foil for last 15 minutes. Veal is done when tender and pulls away from bone easily. Remove from oven, remove shanks from liquid to a warm serving platter.
- 11 Place pan back over medium heat, reduce liquid in pan if necessary. Remove bay leaf, cinnamon and cloves from sauce. Season sauce with salt and black pepper. Finish with remaining butter. Pour sauce and vegetables over shanks.
- 12 Sprinkle the gremolata over the Osso Buco and serve. Enjoy!

Recipe courtesy of Adam Siegel, Executive Chef, Bartolotta Restaurants.

Suggested wine: Sangiovese

Optional serving suggestion: risotto Milanese (saffron)