

OSSO BUCCO

- 4 each 3" 1st Cut Hind Shank Osso Bucco
- 1 Medium to Large Sweet Onion – Chopped Medium
- 1 ½ Peeled Large Carrot – Chopped Medium
- 2 each Peeled Celery Ribs – Chopped Medium
- 1 cup Canned Diced Tomatoes with Juice
- 3 tspns Garlic – Minced
- 1 ¼ cup Dry White Wine
- 4 Cups Demi Glace Sauce
- 4 Cups Beef Stock
- 1 Bay Leaf
- Ample Canola or Vegetable Oil to Pan Brown Veal Shanks
- Kosher or Sea Salt to taste
- Fresh Ground Black Pepper to Taste (CBI # 136136)



Pat dry the veal shanks with clean paper and season with salt and pepper. Let veal air dry uncovered in refrigerator for about one hour. Preheat oil in heavy braising or sauce pan on medium high. Sear shanks on all sides until nicely golden brown (do not allow them to get too dark). Remove the veal from pan and set aside. Add onions, carrots and celery and sauté until onions become translucent. Add garlic and sauté for only about ½ minute. Deglaze the pan with the white wine, while stirring occasionally, let reduce by about half. Add tomatoes and let simmer for several minutes. Add bay leaf and browned veal shanks. Add sauce and stock making sure that all the shanks are submerged in liquid.

Bring sauce to a strong simmer on stovetop. Cover and place in preheated 400 degree oven. Braise veal in oven until tender and almost falling off the bone, at least 2 ½ to 3 ¼ hours. When veal is tender, carefully remove from pot and reserve in a holding pan in a warm place. Remove the bay leaf and puree the vegetables using an immersion blender to give the sauce some extra body.

Check sauce for seasoning and adjust with salt and pepper if necessary. Cover shanks with sauce and hold until service.

Serving Suggestion: Place an Osso Bucco on a serving of Idahoan Steakhouse Baby Red Mashed Potatoes. Cover with sauce and sprinkle with Lemon, Parsley and Breadcrumb Gremolata.

ITEM	CBI #	COST
3" 1 st Cut Hind Shank Osso Bucco Berry Veal	212017	\$ 21.09
Idahoan Steakhouse Baby Red Mashed potatoes	158083	.22
Vegetables, seasonings, etc.		2.95
Lemon, Parsley and Breadcrumb Gremolata		<u>.06</u>
Total Entrée Cost		\$24.32

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