



## Osso Bucco a la Milanaise

Courtesy LadyFingers Private Chef and Catering Service  
6 servings

### Ingredients:

3 1/2 pounds veal shanks, cut into 1" sections  
salt and pepper to taste  
flour for dredging  
1/4 cup olive oil  
3/4 cup chopped onion  
1/4 cup chopped carrots  
1/4 cup chopped celery  
1 cup white wine  
1 cup chopped tomatoes  
3 cups brown stock or beef broth  
1 bay leaf  
1 thyme sprig  
2 garlic cloves

### Instructions:

1. Generously season the veal shanks on all sides with salt and pepper. Dredge lightly in flour, shake off the excess.
2. Heat 1/4 cup olive oil in a heavy Dutch oven (preferably cast iron). Brown the shanks on both sides until golden (you may do this in batches).
3. Remove the shanks from the Dutch oven; add the onions, carrots and celery and cook for 2 minutes, stirring occasionally.
4. Add the wine, tomatoes, stock, bay leaf, thyme and garlic. Stir to combine.
5. Place the seared shanks back into the Dutch oven. Bring to a boil, reduce heat to low, cover and simmer for 1 1/2 hours. Adjust seasonings and serve.