

Adapted from The Classic Italian Cook Book, Marcella Hazan Apr '06

Veal shank, 3lbs including bone, saw cut 2in long, about 3 pieces (butchers offer this as "osso bucco").

Pat dry veal, dredge in flour.

In a large heavy casserole, heat 1/4C olive oil over medium high heat till quite hot. Brown veal shank/cubes, turning as necessary. Raise heat as necessary to brown well.

Remove pieces when thoroughly browned, almost cooked through.

Drain fat. Add 1/4C butter. Reduce heat to medium, add serially:

3 carrots, sliced thin on diagonal (2C), cover pan.

1 large onion, chopped fine (1-2C).

celery, sliced thin with heart, tops (2+C).

Saute until carrots softened (part cooked), about 10 min.

Add 4C (28 ounce can) Italian plum tomatoes, sliced 1/4inch with juice.

Add 1-1/2 C white wine. Stir and deglaze pan.

Replace veal.

Add 1+C Knorr's beef boullion to cover veal. Simmer 5 minutes.

Add peel 1 lemon (8 slices).

Finish with fresh ground black pepper to taste.

Simmer gently at medium heat for 1hr, stirring occasionally to deglaze.

Add boullion/water/wine to cover as necessary.

Test veal for doneness. Osso bucco should be fork tender, falling apart.

Serve with Milan style risotto. Osso bucco is the only Italian main course which may be served with a side dish (risotto). Or just serve with good crusty Italian or Portuguese bread. Do not serve with pasta.

Serve with Dolcetto, Sangiovese, Teroldego or other Northern Italian fresh fruity wine.

No osso bucco available? Can't get veal shank? OK. You'll be missing the special effect of the fatty outer portion of the shank, but OK to substitute 2-1/2 lbs shoulder veal, large cubed (2 inch). Veal stew can be cooked OK for knife slicing. Serve with broad egg noodles.