

## BRAISED VEAL SHANKS MILANESE

for 8 people

### Ingredients:

8 Tbsp unsalted butter  
2 medium onions, thinly sliced  
2/3 cup all-purpose flour, for dredging  
Eight 2 ½ to 3 inch thick meaty veal shanks (one for each person)  
Salt and freshly ground black pepper  
One cup dry white wine  
2 Tbsp tomato paste dissolved in one cup water  
8 large garlic cloves, minced  
2 Tbsp minced parsley, plus parsley leaves for garnish  
4 tsp finely grated lemon zest, plus thin strips of lemon zest for garnish

Starting about 3 ½ hours before serving dinner:

1. Select two large flameproof casserole pots (4 veal shanks in one casserole and 4 in the other) in one layer (do not stack). A snug fit works best to allow the liquid to cover the veal shanks, so use the smallest pot that the veal will fit in.
2. Melt 4 Tbsp butter in each casserole over moderate heat
3. Add one onion in each casserole and cook until softened and just beginning to color, about 10 minutes, then remove from heat.
4. Using a slotted spoon, transfer the cooked onion to a strainer set over each casserole and press with the back of a wooden spoon to force the onion pulp back into each casserole pot. Discard the onion residue or it will burn.
5. Place the flour on a plate. Pat the veal shanks dry and dredge them in the flour. Working in batches, add the veal shanks to the casseroles and cook over moderate heat, turning once until all shanks are browned all over, about 10 minutes, transfer to a plate.
6. Return all the veal shanks to the two casserole pots in a single layer. Season with salt and pepper, increase the heat to moderately high and pour ¼ cup of wine over meat in each casserole. Cook for 30 seconds, then turn the pieces of veal over, season again with salt and pepper and cook until the wine has evaporated, 2 to 3 minutes. Pour a remaining ¼ cup wine over the meat in each casserole and cook until all the wine has evaporated, another 2 to 3 minutes.
7. Arrange the veal shanks in the casseroles with the wider part of the bone facing up and pour 1 Tbsp of the diluted tomato past on the meat in each casserole.
8. Cover and cook over low heat until the meatiest piece of veal is tender, about 2 hours. If the sauce does not cover the veal shanks they may take 2 ½ hours to cook. During cooking, move the veal pieces from time to time to prevent sticking and baste with the pan juices; don't turn the shank pieces over or the marrow will run out. If the sauce seems to be reducing too much, add a tablespoon or two of warm water.

Chef will prepare the Veal Shanks almost cooked at home and bring to the Deli in the two casserole pots for the final cooking time.

9. While the veal is cooking, finely chop together the garlic, parsley and grated lemon zest to make a gremolata. When the veal is close to done, sprinkle the gremolata onto the meat in the casseroles and simmer for about 5 more minutes.
10. If serving with mashed potatoes, push each veal shank down slightly into the serving of mashed potatoes on a warm plate , garnish with parsley leaves and lemon zest strips, then spoon some of the gravy sauce over the meat and the mashed potatoes and serve.