

## Veal Osso Buco

This dish takes a full two hours in the oven. So please get it started right away.

### Ingredients:

2 cups unbleached all-purpose flour  
Salt and pepper to taste  
20 lbs veal shank, 2" thick  
½ cup extra virgin olive oil  
8 tbsp unsalted butter  
4 onions coarsely chopped  
12 large garlic cloves  
1 tsp dried basil leaves  
1 tsp dried oregano  
56 oz Italian plum tomatoes  
4 cups dry white wine  
4 cups beef broth  
1 ½ cups fresh Italian Parsley  
Grated zest of 4 lemons

### Directions:

Preheat oven to 350. (Make Mac Oven adjustment).  
Season the flour with salt and pepper. Dredge veal. Shake off excess.  
Heat oil and butter in two large deep casserole or dutch ovens. Quickly sear veal over medium high heat. Brown well. Remove & Drain.  
Add onion, garlic, basil, oregano to dishes and cook over medium heat.  
About ten min.  
Add tomatoes, salt & pepper to taste.  
Cook over medium heat for another 10 minutes.  
Add wine, raise heat & bring to a boil. Reduce heat and simmer uncovered for 15 minutes.  
Return veal shanks to dishes. Add just enough stock to cover. Cover dishes and bake for 1½ hour. Remove the lid and bake for another ½ hour until veal is very tender. Check the liquid level after 1 hour. Add stock if needed and adjust temp if necessary.  
Just before serving sprinkle with parsley and lemon zest.

Serve with a big hunk of sourdough for sopping!

*Adopted from The Silver Palate, Russo & Jenkins*