

Osso Buco

Serves 2

1 Tbsp. olive oil
1 oz. pancetta, chopped
2 small veal shanks
flour (about 3 Tbsp.) for dredging
1 small carrot, sliced
1 celery rib, sliced
1/4 cup diced onion
1 sprig rosemary
1 small plum tomato, seeded and diced
1/4 tsp. dried thyme
1 bay leaf
2 cloves garlic, minced
2/3 cup vermouth or dry white wine
1.5 cups (approximately) chicken stock

Gremolata

1 Tbsp. chopped parsley
1 small clove garlic, finely minced
1 tsp. lemon zest

Heat a small Dutch oven over medium heat, and add the oil. Once hot, add the pancetta and cook until crisp and it has rendered its fat. Remove from the pan with a slotted spoon and reserve. Leave about 1 Tbsp. of fat in the pan.

Season the flour with some salt and pepper. Pat the veal shanks dry and then dredge them in the flour mixture, shaking off any excess. Add to the hot Dutch oven and brown on all sides. Remove.

To the pot, add the carrot, celery, onion, rosemary, tomato, thyme, and bay leaf. Cook until the vegetables are tender, about 7-8 minutes. Add the garlic and stir until fragrant, about 30 seconds. Increase the heat slightly, and then add the wine. Reduce by half.

Add the chicken stock and salt and pepper to taste. Place the veal shanks and the pancetta back into the pot. Bring to a boil and then cover and simmer over low heat for 1.5-2 hours, turning occasionally, and adding more stock if necessary (the liquid should come about halfway up the shanks).

To make the gremolita, combine the parsley, garlic, and lemon zest in a small bowl. Sprinkle over the plated veal shanks.