

# Veal Osso Bucco



## INGREDIENTS:

- \* 4 pieces of veal osso bucco
- Sea salt
- Pepper
- 4 tablespoons canola oil
- 2 cups chopped onion
- 1 cup chopped carrots
- 1 cup chopped celery
- 3 whole garlic cloves
- ¼ cup sliced leeks
- 1 large sprig of thyme
- 1 large sprig of rosemary
- Half bottle of red wine (Brunello recommended)
- 1 quart veal stock (can use beef stock)

## DIRECTIONS:

Pat the Osso Bucco dry with paper towels. Generously season with sea salt and pepper.

In a heavy cast iron pan or dutch oven, sear the meat in the canola oil until it reaches a nice brown color. Remove from the pan and set aside.

Sweat the onions, celery, carrots, garlic and leeks in the meat drippings until soft, about 10 minutes on medium low heat. Add the thyme, rosemary, wine and veal stock to the vegetable mixture and stir.

Place the Osso Bucco back into the pan with the braising liquid and cover. Transfer the pan into a preheated oven set at 325 degrees and roast for 3 ½ hours.

*\*Find these tasty cuts on [Porterandyork.com](http://Porterandyork.com)* 



PREP TIME  
**30 MINS**



COOK TIME  
**3.5 HOURS**



SERVES **4**





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