

Osso Bucco

Yields 8-10 portions

8-10 (10 ounce) cross-cut veal shanks, each tied with a kitchen string
1/2 cup all-purpose flour
2 tablespoons olive oil
3 tablespoons unsalted butter
2 onions, thinly sliced
2 garlic cloves, finely chopped
1 celery rib, finely chopped
1 cup dry white wine
1 cup chicken broth
1 (28oz) can whole plum tomatoes, coarsely chopped
2 sprigs thyme
2 sprigs flat-leaf parsley
1 bay leaf
salt and pepper to taste

Pat shanks dry and season with salt and pepper. Lightly coat each shank with flour and shake excess flour off. Heat oil and 2 tablespoons of butter in ovenproof pot or roasting pan and brown shanks well. Reduce heat to moderate and add remaining butter to pot along with onions, carrots, celery and garlic and cook, stirring, until onions are pale in color, about 5 minutes. Add remaining stew ingredients and bring to a boil, stirring. Arrange shanks in pot in one layer and return to a simmer. Cover pot and braise shanks for about 2 1/2 hours or until very tender. Remove strings and discard herb sprigs and bay leaf.

Enjoy with a glass of Novelty Hill or Januik Syrah

Recipe Courtesy of Winery Chef Megan Hartz