



Osso Buco

Tender braised beef shank served with sautéed vegetables and fresh herbs.

Yield: 24 servings

Ingredients

- 10 lbs. Beef shank
- Kosher salt and freshly ground black pepper
- 2 cups All-purpose flour for dredging
- 1 cup Extra virgin olive oil
- 6 cups Yellow onion, finely diced (about 2 medium onions)
- 2 cups Celery, finely diced (about 2 stalks)
- 3 cups Carrot, finely diced (about 2 small carrots)
- 4 tsp. Dried oregano
- 3 cups Dry red wine
- ½ cup Bontá Fancy Tomato Paste
- 1 - #10 can Bella Rossa Diced Tomatoes in Juice
- 4 cups Beef broth
- 4 Large sprigs thyme
- 4 Bay leaves

Directions

1. Heat 2 tbsp. oil in large oven-safe pot over medium-high heat.
2. Season and dredge beef in flour. Brown outsides of beef in oil, working in smaller batches. Hold beef to the side.
3. Add oil to pot and sauté onion, celery and carrot until soft and lightly browned.
4. Add oregano, wine, tomato products, broth, herbs and beef into pot.
5. Bring to a slow boil, then place pot in 300 degree oven.
6. Cook for 4-6 hours until fork tender.

Serve over choice of side: Polenta, rice, barley or mashed potato.
