

New Moon Cafe

OSSO BUCCO

I use 2 pieces of 1 1/2"-2" cut shank per person (Pork or Veal). This recipe is for two people:

4 pieces shank (cut 1 1/2"-2" thick)

Seasoned flour with salt & pepper

2 Lg. Onions—diced

2 Lg. Carrots---diced

White wine

Olive oil

Take shanks and dredge in flour mixture

Brown these in the olive oil in hot pan.

Transfer to roasting pan

Cover with the onions & carrots with enough white wine to cover 1" over all.

Braise in oven @ 375°-400° F. until meat is tender (this will take awhile).

Remove from the oven, take meat (only) out of the pan onto serving platter.

Reduce remainder until thick & pour over shanks.

Sprinkle with a little Gremolata & Serve!!!!

GREMOLATA

1/2 cup Parsley

6-8 cloves Garlic

Zest of 1 Lemon

Chop fine and mix all of the above.

Best when used the same day...