



OSSO BUSSO (VEAL)

Recipe by Executive Chef, Phil Ribauda

Preparation Time: 2 hours

Serves: 4

- ▶ 4 Each Veal Shank, cut 3in thick
- ▶ Large Onion, diced
- ▶ Large Carrot, diced
- ▶ Stalks Celery, diced
- ▶ Cups Veal Stock
- ▶ Cups White Wine
- ▶ To Taste Salt And Pepper
- ▶ Flour For Baisting
- ▶ 1 Each Bay Leaf
- ▶ 1 Tbls. Oregano
- ▶ 1 Tbls. Basil

In a large kettle or stock pot, put all the diced vegetables and braise in 3 tablespoons of oil till translucent. Then place the veal shanks evenly on top of the vegetables, add in the veal stock and the white wine, basil, oregano, bay leaf, and salt and pepper to taste, heat till just about to boil. Remove from the stove and place in a pre heated oven (325 F) and cook for 1 1/2 hours. Remove from oven, take out the veal shanks, reserve. Take out the vegetables and place evenly on 4 plates, then place a veal shank on top of each mound of vegetable. Serve immediately.

Cole Bailey Vineyards, 1482 Inez Way, Redwood Valley, CA 95470

(707) 485-9507 (ph), (707) 485-1704 (fax), email: jmalloy@colebailey.com
