



Osso Bucco

8 pieces of veal shank; roll lightly in flour seasoned with salt and pepper to taste. Brown in large Dutch oven in 1/4 cup olive oil and 1/2 cube butter. Remove meat and set aside.

Chop finely in food processor:

2 carrots	2-3 stalks celery
2 medium onions	2 cloves garlic

Lightly saute vegetables in oil and remaining butter in Dutch oven after removing meat. Then add....

1-28 ounce can crushed tomatoes	1 cup dry white wine
1 1/2 cups beef broth	1 small sprig rosemary (off stem)
1 tablespoon fresh minced basil	salt and pepper to taste

Return veal to sauce, simmer on top of stove for 2 hours UNCOVERED, stirring occasionally. An easier method (if your whole pot is ovenproof) is to place the whole pot in preheated 350 oven and bake for approximately 2-3 hours. Bake until meat is very tender and almost falling off the bones.

Mix together grated rind of 1 lemon, 3 tablespoons minced parsley and 2 minced garlic cloves. Sprinkle on top of each serving of osso bucco and enjoy. Serve with risotto or steamed rice.