

OSSO BUCCO MILANESE

(Best of Bridge - ACES - Pages 108/109 - but revised)

INGREDIENTS:

1/2 cup of flour
Salt & freshly ground pepper
8 pieces of veal shank - 1/2 pound each (from Pipers Meats in Nanaimo)
1/2 cup virgin olive oil
4 TBSP butter
4 large carrots, peeled and diced
1-1/2 large onions, diced
4 large celery stalks, diced
2 TBSP minced garlic
3 bay leaves
5 TBSP fresh marjoram or 1-1/2 TBSP dried
5 TBSP chopped fresh basil or 1-1/2 TBSP dried
1-1/2 cups fresh chopped parsley
Grated rind of 1-1/2 lemons
2-1/2 cups dry red wine
28-ounce can Italian plum tomatoes (diced if possible)
2-1/2 cups beef consome

GREMOLITA FOR GARNISH

8 tsp. Chopped fresh parsley
4 tsp. Grated lemon rind
1 garlic clove, minced

METHOD:

Combine flour, salt and pepper in a plastic bag. Add veal shanks and coat with flour mixture. Heat oil in a large skillet and brown veal on both sides. Remove veal from skillet, reduce heat and add butter, carrots, onion, celery, garlic, bay leaves, marjoram, basil, parsley and lemon rind. Saute for 5 minutes. Add wine and continue cooking for 5 minutes more. Place veal in a casserole with the sauce and bake, covered, at 325 degrees F. for two hours.

SERVE:

Place Osso Bucco on a serving platter, sprinkled with Gremolita on each. Au jus can be passed in a gravy boat if desired. Extra gremolita can be placed on the table - adds a wonderful extra.