

OSSO Buco

4 servings

8	veal shanks, 1 in. (2.5 cm) thick	8
1 cup	all-purpose flour	250 mL
3 tbsp	PASTENE Extra Virgin Olive Oil	45 mL
1	onion, chopped	1
1	carrot, finely diced	1
1	celery stalk, finely diced	1
2	garlic cloves, chopped	2
½ tsp	dried basil	2 mL
¼ tsp	dried thyme	1 mL
2	bay leaves	2
2½ tbsp	chopped fresh parsley	35 mL
1 cup	dry white wine	250 mL
1 can	(28 fl. oz/796 mL) PASTENE Diced Ready Spiced Tomatoes	1
1⅔ cups	PASTENE “Kitchen Ready” Ground Tomatoes	400 mL
1 cup	veal or chicken stock, heated	250 mL
	salt and pepper	

- Preheat oven to 350°F (180°C).
- Season veal shanks with salt and pepper and coat lightly with flour.
- In a large casserole, heat olive oil over medium heat. Add half the veal and brown 5 minutes on each side. Remove and repeat for remaining veal. Remove from casserole and set aside.
- Add onion, carrot, celery, garlic, basil, thyme, bay leaves and parsley to casserole. Cook 2 minutes at medium-high heat. Pour in wine and continue cooking for 4 minutes.
- Return veal shanks to casserole and add remaining ingredients. Cook in oven at least 1½ hours, covered, or until veal is very tender.
- Serve immediately, garnished with Basil Gremolata (see below).

BASIL GREMOLATA

- In a bowl, combine the grated zest of 1 orange and 1 lemon with ¼ cup (60 mL) chopped fresh basil. Sprinkle over cooked Osso Buco.

