

OSTERIA

*1,000 Generous and Simple Recipes from
Italy's Best Local Restaurants*

Roasted Veal Shank for the Holidays

INSTRUCTIONS:

Buy a large veal shank and ask your butcher to make slits down into the bone so that the marrow will emerge while cooking.

In an oval baking pan, heat olive oil and butter until the butter has melted. Briefly cook sage and rosemary leaves.

Add the shank and turn it with a wooden spoon to brown on all sides.

Add white wine and cook until evaporated.

In a separate skillet, brown a couple of roughly chopped onions, then add vegetable broth to cover and simmer until very soft.

Add the onions to the pan with the shank and season with salt.

Transfer the pan to a preheated 350F oven and roast at length until meat is falling off the bone, about 2½ hours. (You can also simmer it on the stovetop, which will take 3 to 4 hours.)

To serve, remove the shank to a platter.

Process the contents of the pan through a food mill to make a sauce and serve on the side.



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