

# OSSO BUCO IN BIANCO

Prep: 20 minutes | Cook: 2 ½ - 3 hours | Yields 4-6 servings

## INGREDIENTS

4 pieces of beef shank, 1.5"-2" thick <i>(thicker shanks work best)</i>	4 large celery stalks, finely diced
4 tbsp all-purpose flour <i>(plus more if needed)</i>	2 large cloves of garlic, minced
Salt and pepper	10 anchovy fillets
3 tbsp neutral oil	1 ½ cups dry white wine
1 tbsp extra virgin olive oil	1 ¼ cup beef stock (unsalted/low sodium)
2 tbsp unsalted butter	1 bay leaf
1 large red onion, finely diced	3 sprigs fresh thyme (or ½ tsp. dried thyme)

## METHOD

Preheat oven to 325°F. Mix flour, salt, and pepper together on a large plate. Coat the shanks, shaking off any excess.

Set a large Dutch oven over medium-high heat, add the neutral oil and heat until shimmering. Brown the shanks until nicely caramelized on both sides; do this in batches to avoid overcrowding and steaming the meat. Set the browned shanks aside. Add the olive oil and butter to the pan, reduce the heat to medium, then add the onions. Season with salt and cook for a couple of minutes. Add the celery, stirring frequently until all of the vegetables are soft and lightly coloured, about 8 minutes.

Add the garlic and anchovies, mashing the anchovies, and cook until the garlic is fragrant. Increase the heat to high and add the wine to deglaze the pan. Bring everything to a boil and then lower flame to simmer and reduce liquid by half. Add stock, and slightly reduce. Add bay leaf and thyme and return shanks along with any of their juices to pan. Place a piece of parchment paper cut to the size of your pan on surface of shanks, cover the pan with a lid and cook in oven until the meat is tender but not falling apart -- start checking at 2 ½ hours.

When the meat is tender, remove pan from the oven, and take out the shanks. Reduce the sauce as needed and taste for seasoning; you can put everything except for the herbs in a blender to make it smooth, which is recommended but not necessary. Return shanks to pan to keep warm. Serve with risotto alla milanese (as shown here, with gremolata), mashed potatoes, or polenta.

**Enjoy!**



Recipe written and photographed by Chatsworth Farm