

## OSSO BUCO WITH RISOTTO MILANESE

FOR THE OSSO BUCO:

ONE CENTER CUT OSSO BUCO PER PERSON  
ONE LARGE BROWN ONION  
2 CELERY STALKS  
3 LARGE CARROTS  
4 CLOVES GARLIC  
ONE NAVEL ORANGE  
BOUQUET GARNIE  
(2 SPRIGS OF THYME, 12 PARSLEY STEMS, LEAF TIED TOGETHER)  
ONE 16 OZ. CAN OF SAN MARZANO TOMATOES  
6 CUPS OF BEEF OR VEAL STOCK  
FRESH PARSLEY

PRE-HEAT OVEN TO 325 DEGREES.

DRY VEAL PIECES THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER. HEAT VEGETABLE OIL IN A DUTCH OVEN OR STEEP-SIDED FRYING PAN. BROWN VEAL ON HIGH HEAT.

WHILE VEAL IS BROWNING, PEEL AND DICE ONIONS, CARROTS, CELERY, AND GARLIC.

WHEN VEAL IS BROWNEED ON BOTH SIDES, REMOVE TO A PLATE. TURN DOWN FLAME.

POUR OFF MOST OF THE COOKING OIL. ADD 1/2 STICK OF BUTTER TO POT. ADD DICED VEGETABLES, COVER AND SWEAT VEGETABLES FOR ABOUT 10 MINUTES ON LOW HEAT.

ARRANGE OSSO BUCO ON TOP OF VEGETABLES, IN ONE LAYER IF YOUR POT IS LARGE ENOUGH. BURY BOUQUET GARNIE IN THE CENTER.

CRUSH TOMATOES WITH YOUR HANDS IN A BOWL AND ADD TO THE OSSO BUCO ALONG WITH ENOUGH STOCK TO JUST COVER THE MEAT. BRING TO A BOIL. REDUCE TO A SIMMER.

REMOVE ORANGE PEEL FROM HALF THE ORANGE. BLANCH IN A SMALL POT OF BOILING WATER FOR 2 MINUTES. DRAIN, DRY AND JULIENNE IN THIN STRIPS. ADD TO THE OSSO BUCO.

COVER POT AND PLACE IN THE OVEN. COOK FOR ABOUT AN HOUR. ALLOW TO COOL IN THE OVEN. DISCARD BOUQUET GARNIE.

THIS DISH IS BEST MADE A DAY IN ADVANCE. OR, MAKE IT EARLY ENOUGH SO YOU CAN COOL OSSO BUCO IN THE REFRIGERATOR FOR SEVERAL HOURS. THE FAT WILL CONGEAL AND IS EASY TO REMOVE.

REHEAT ON TOP OF THE STOVE. SERVE WITH RISOTTO MILANESE.

8 PIECES SERVES 8 PEOPLE

FOR THE RISOTTO:

ONE LARGE RED ONION  
1 1/2 CUPS OF ARBORIO RICE  
1 CUP OF DRY WHITE WINE  
1 LARGE PINCH OF SAFFRON  
MORTAR AND PESTLE  
5 CUPS OF RICH CHICKEN STOCK  
1/2 CUP FRESHLY-GRATED PARMESAN CHEESE

BRING STOCK TO A SIMMER.

IN A LARGE, HEAVY-BOTTOMED POT, PREFERABLY WITH CURVED SIDES, MELT 3 TBSPS OF BUTTER.

DICE ONION AND ADD TO THE POT. COOK ON A LOW FLAME, COVERED, UNTIL THE ONIONS ARE TRANSLUCENT.

ADD RICE TO THE POT WITH THE ONIONS. COOK, STIRRING CONSTANTLY, FOR 2 MINUTES. POUR IN WINE AND REDUCE TO 1/2 CUP.

MEANWHILE, USING A MORTAR AND PESTLE, GRIND SAFFRON TO A POWDER WITH A PINCH OF COARSE SEA SALT.

POUR 1 CUP OF HOT STOCK INTO THE MORTAR TO DISSOLVE SAFFRON AND ADD TO THE POT WITH THE RISOTTO. ADD ANOTHER CUP OF STOCK.

ALLOW RISOTTO TO SIMMER ON A LOW FLAME FOR ABOUT 15 MINUTES, STIRRING OCCASIONALLY WITH A WOODEN FORK SO RICE DOES NOT STICK. STIR IN STOCK 1/2 CUP AT A TIME UNTIL THE RISOTTO IS AL DENTE, ABOUT 20 MINUTES. RISOTTO SHOULD HAVE A SLIGHTLY SOUPY CONSISTENCY.

OFF HEAT, STIR IN PARMESAN CHEESE AND 2 TBSPS BUTTER.

SPOON ONTO INDIVIDUAL PLATES AND PLACE AN OSSO BUCO ON TOP. SPOON OVER COOKED VEGETABLES AND COOKING LIQUID. GARNISH WITH CHOPPED PARSLEY AND SERVE.

JILL BERNHEIMER FROM DOMAINE L.A. RECOMMENDS

**GRAMENON 2012 SIERRA DU SUD** IS A SOUTHERN RHONE RENDITION OF SYRAH FROM 15 TO 35 YEAR OLD VINES. THE TERROIR IS SIMILAR TO CHATEAUNEUF, WITH RED GALETS. FERMENTATION HAPPENS IN CEMENT TANKS, AFTER WHICH THE JUICE IS MOVED TO A MIX OF SMALLER AND LARGER BARRELS TO AGE BEFORE IT'S RELEASED. THE WINE IS INTENSE BUT BRIGHT, WITH A GREAT COMBO OF MEATINESS, RED FRUIT, AND SOME FLORAL NOTES. I THINK THIS SHOULD

WORK WELL WITH YOUR "MEDITERRANEAN"  
INFLUENCED OSSO BUCO. AROUND \$30.