



INGREDIENTS

RAGU

- 4 2" osso buco (veal shanks)
- 3 tbsp of olive oil
- 2 cups of chopped sweet onions
- 2 TBSP of olive oil
- 4 small anchovies
- 3 sprigs of fresh thyme
- Pinch of dried rosemary
- 4 fresh sage leaves
- 2 bay leaves
- 2 chopped cloves of garlic
- 1 cup of white wine
- 1 jar of passata (14 oz)
- 1 cup of veal broth

GREMOLATA SAUCE

- 1 ½ cup of fresh parsley
- 6 garlic cloves
- 8 anchovies

OSSO BUCO IN RAGU

By Caterina Romano's kitchen

DIRECTIONS

1. Season the osso buco with pepper and sea salt on both sides.
2. Heat the oil in a large skillet over medium heat. Add the osso buco and sear them on both sides until browned on the outside. Remove them from the pan and keep warm.
3. Add the onions, 2 more tablespoons of oil, anchovies, rosemary, sage and bay leaves, thyme and garlic to the skillet. Cook and stir for 5 minutes.
4. Add the wine and deglaze the pan. Cook until the wine is reduced to half and the alcohol has evaporated.
5. Add the passata and veal broth. Raise the heat and bring to a boil.
6. Return the osso buco to the pan, cover and simmer over low heat for 3-4 hours. Baste the osso buco every 15-20 minutes. Season to taste.
7. While the osso buco is simmering, let us begin with the gremolata sauce.
8. In a small food processor, place the parsley, garlic, olive oil and anchovies and give them a good blitz. Transfer to a serving dish.
9. You know the osso buco is ready when the meat easily falls off from the bone.
10. Place a portion of couscous on a serving dish. Place one osso buco on top and spoon some of the ragù sauce over it. Sprinkle the gremolata sauce over the osso buco before serving.

ENJOY THE OSSO BUCO IN RAGU