

Veal Osso Bucco with Citrus Pine Nut Gremolata and Egg Noodles



INGREDIENTS:

- * 6 12oz osso bucco, tied equatorially with string
- kosher salt
- 3 tablespoons extra-virgin olive oil
- 1 large onion, roughly chopped
- 2 celery ribs, roughly chopped
- 3 cloves garlic, smashed
- ½ cup tomato paste
- 2 cups dry white wine
- 3 bay leaves
- 1 fresh thyme bundle
- 1lb high quality egg noodles, such as pappardelle

Gremolata:

- 1 orange, zested
- 1/4 cup finely chopped fresh parsley leaves
- 1 small clove garlic, minced
- ¼ cup toasted pine nuts



PREP TIME
5 MINS



COOK TIME
2-3 HOURS



SERVES **6**



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Season the osso bucco generously with kosher salt. Preheat the oven to 375 degrees F.

Toss together the gremolata ingredients in a small bowl and set aside.

Add olive oil to a large dutch oven over high heat. When the oil is hot, brown the osso bucco very well, 2 minutes per side. When the osso bucco is well browned on all sides, remove to a plate. This should be done in two batches so as not to crowd the pan.

In a food processor puree the onion, celery and garlic to a coarse paste. Decrease heat to medium and add the vegetables to the pan, season with more salt, and brown about 8-10 minutes. Add the tomato paste and cook 3 to 4 minutes. Add the wine and reduce by half.

Return the osso bucco to the pan. Add water so the liquid becomes even with top of the meat. Taste the liquid and season with salt if needed. Add in the bay leaves and thyme bundle. Bring the liquid to a boil, then cover the pan and place in the oven. Cook the osso bucco for 1 hour. Pull the pan out of the oven and check the liquid level and the seasoning. Add more liquid, if needed, return the pan to the oven, and cook for another hour. Remove the lid and cook for another 30 minutes. Remove the pan from the oven, remove the osso bucco, and hold on a plate. Skim the fat off the surface of the sauce, if needed. Taste the sauce and add salt and freshly ground pepper as needed.

Cook the pasta according to package directions. Drain and toss with olive oil. Place on a platter or on individual plates. Remove the string from the osso bucco. Place osso bucco on top of pasta and spoon all the sauce over. Garnish with Gremolata.

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