Beef Osso Buco

Make-ahead · Serves a crowd · Serves 7

Ken's note: TBD

Cross-cut beef shanks braised in red wine and tomatoes until they nearly fall off the bone, finished with a bright gremolata. Serve over mashed potatoes or polenta. Better made a day ahead.

Ingredients

- 7 cross-cut beef shanks, 10–14 oz each (6–7 lb total)
- Kosher salt and black pepper
- ½–⅔ cup flour, for dredging
- 4 Tbsp olive oil, plus more as needed
- 2 Tbsp butter (optional)

Braise

- 1½ large yellow onions, finely diced
- 4 carrots, diced
- 4 celery stalks, diced
- 6–8 garlic cloves, minced
- 3 Tbsp tomato paste
- 1½ cups dry red wine
- 1½ cans (14–15 oz) diced or crushed tomatoes
- 3–4 cups beef stock, enough to come a bit over halfway up the shanks
- 3 bay leaves
- 5–6 thyme sprigs
- 2 rosemary sprigs
- Parmesan rind (optional)

Gremolata

- Zest of 1–2 lemons
- ¼–⅓ cup chopped parsley
- 1–2 garlic cloves, very finely minced

Method

1. Pat the shanks very dry. Season them with salt and pepper and dredge lightly in flour. Heat the oil (and butter) in a large Dutch oven over medium-high heat. Sear the shanks in batches, 3–4 minutes per side, until deeply browned; set aside.
2. Lower the heat to medium. Cook the onions, carrots, and celery, 8–10 minutes, until softened and just browning. Add the garlic for 1 minute, then the tomato paste for 2–3 minutes. Add the wine, scraping up the browned bits, and reduce by half. Add the tomatoes, 3 cups of the stock, bay, thyme, rosemary, and the Parmesan rind.
3. Return the shanks to the pot in a single layer, with more stock if needed. Bring to a simmer, cover, and braise at 300–325°F for 3–3½ hours, until very tender. Spoon the liquid over the shanks once an hour.
4. Lift the shanks onto a platter and tent with foil. Skim the fat from the sauce and simmer it uncovered until it coats a spoon. Taste and salt at the end. Mix the gremolata.
5. Serve each shank on mashed potatoes or polenta, with sauce and vegetables spooned over and a little gremolata on top.