

Ossobuco Milanese

- 3 veal shanks, sawed into 3 pieces, 2 inches thick
- $\frac{1}{3}$ cup flour
- 1 teaspoon salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- 3 tablespoons olive oil
- 3 tablespoons butter
- $\frac{1}{2}$ teaspoon ground sage
- 1 teaspoon rosemary
- 1 medium-size onion, finely chopped
- 3 cloves garlic, minced
- 2 small carrots, scraped and diced
- 1 stalk celery, diced
- 1 $\frac{1}{2}$ cups dry white wine
- 1 $\frac{1}{4}$ cups chicken stock
- 2 tablespoons tomato paste
- 1 $\frac{1}{2}$ tablespoons chopped parsley
- 1 tablespoon grated lemon peel

1. Dredge the prepared veal shanks in the flour, which has been seasoned with the salt and pepper.

2. In a large skillet heat the olive oil and the butter. Over medium heat, cook the pieces of meat on all sides until they are golden brown. If necessary, add a little more oil or butter.

3. Arrange the meat in a Dutch oven. Stand each piece on its side so that the marrow found in the bones does not fall out as the meat cooks. Sprinkle the veal with the sage and the rosemary. Sprinkle the onion, one third of the minced garlic, the carrots, and the celery over the meat. Season with salt, if desired. Cover closely and braise for 10 minutes.

4. Remove the cover and add the wine, chicken stock, and the tomato paste. Cover the Dutch oven and simmer the dish on top of the stove for 2 hours.

5. Combine the chopped parsley, the remaining 2 cloves of minced garlic, and the lemon peel. Sprinkle mixture over the veal.

YIELD: 6 to 8 servings.