

## Recipe: Ossobuco Milanese

From: Tish Noble

6-8 veal shanks  
1/2 cup flour  
1 tsp salt  
1/2 tsp black pepper  
3 Tbs olive oil  
3 Tbs butter  
1/2 tsp ground sage  
1 tsp rosemary  
1 med onion, chopped

3 cl. garlic chopped  
2 sm carrots diced  
1 stk. celery diced  
1 1/2 cups dry w wine  
1 1/4 cup chicken stock  
2 Tbs tomato paste  
1 1/2 Tbs chopped parsley  
1 Tbs grated lemon peel

Makes:

1. Flour shanks, brown in o.o./butter
  2. Place on sides in Dutch oven. Sprinkle w/ sage & rosemary.
  3. Saute onion, garlic, carrots, celery - sprinkle on shanks.
  4. Add wine, broth & tomato paste
  5. Simmer approx. 2 hrs.
  6. Before serving sprinkle with chopped parsley & lemon peel
- Traditionally served w/ buttered egg noodles topped w/ parsley & garlic.