

STRICTLY *Sundays*

OSSO BUCO

6 lamb shanks or request from your butcher 3 shanks cut from the hind end (more meat)
¾ C flour
S&P
1 cube unsalted butter
3T olive oil

Dredge the shanks in the seasoned flour and brown in the butter and olive oil using a large skillet on med to med high heat. Remove shanks and set aside.



THE SAUCE

1 ½ C white wine
2C finely chopped carrot (about 2 large)
2 C finely chopped onion (1 large yellow onion)
2C finely chopped celery (6 medium stalks)
4-6 cloves chopped garlic
1T Orange zest
1T lemon zest
1C loosely packed chopped fresh basil
1-28oz can chopped tomatoes
2-14oz can chicken broth
1C loosely packed chopped parsley
4 sprigs of thyme
2 bay leaves
2T pomegranate molasses (optional)
1 box orzo

Deglaze the pan with the white wine scraping and blending all the goodies from the lamb. Add onion, carrot, and celery. Sauté until opaque about 5-10 minutes. Add garlic & zest. Sauté another 10 minutes.

Add next 6 ingredients and bring to a simmer.

Place shanks in a large roasting pan with a lid. Pour sauce over shanks, cover and bake in a 325° oven for 3 hours. Remove shanks. Separate meat to a holding platter. Ladle sauce to original large skillet removing the bones, fat, bay leaf, and thyme sprigs. Add pomegranate molasses and cook the sauce on a high simmer for 15 minutes to reduce slightly. Skim fat from the top of the sauce. Add the meat back into the sauce to keep warm.

THE FINALE

Boil the orzo according to the box directions and drain. Serve a large spoonful of orzo on your plate or bowl and top with meat and sauce, serve immediately. Accompany with a loaf of hot thick-crust French bread. There are plenty of vegetables in the sauce but a side salad works too.