



# STONE'S THROW WINERY

## **Traditional Style Veal Osso Buco**

*Prep Time: 25 minutes Serves 5-6*

4 Tbsp. Butter  
1 large tomato, diced  
1 cup beef stock  
1/4 cup olive oil  
2 carrots, chopped  
2 bay leaves  
5 lbs. Veal Osso Buco (small boned)\*  
1 celery stalk, chopped  
1 BIG glass red wine (for chef)  
1/2 cup all-purpose flour  
1 garlic clove, chopped  
Salt & Pepper to taste  
1 cup red or white wine (for recipe)  
1 large onion, chopped  
1 cup chicken stock

*\*Phone your butcher 4-5 days ahead to order.*

1. Preheat oven to 300 degrees F. Combine butter and olive oil in a large, heavy frying pan and heat over medium-high heat.
2. Dredge Veal Osso Buco in flour and sauté in the butter and oil mixture.
3. Season with salt and pepper and transfer to a 3-quart casserole.
4. In the pan drippings, sauté onion, tomato, carrots, celery, and garlic for about 6 minutes or until softened but not browned.
5. Add wine and reduce until it almost evaporates.  
Add stock and simmer for 5 minutes.
6. Season with salt and pepper and pour mixture evenly over Veal Osso Buco.  
Add bay leaves.
7. Cover and bake on middle rack of oven for 1 1/2 hours. For sides: oven browned red potato, broccoli rabe, or spring peas and risotto.