



Elk Osso Buco by Dave Fitelson of The Wobbly Barn

Ingredients

2 lbs. [Fossil Farms Elk Osso Buco](#), trimmed, tied and patted dry
3/4 lbs. Yukon gold potatoes
1/4 bunch fresh thyme
4 ea. whole cloves
1 ea. onion, medium dice
2 ea. stalks celery, medium dice
2 tbsp. tomato paste
2 qt. chicken or vegetable stock
2 sprigs fresh rosemary
2 dry bay leaves
1/4 cup vegetable oil
2 ea. carrots, medium dice
1 can diced San Marzano tomatoes
1/2 bottle dry white wine
Salt and pepper

Gremolata

1/4 cup parsley, chopped fine
1/2 tsp. fennel pollen
3 ea. lemons, zest only
Salt and pepper

Mix together all ingredients in small bowl and set aside.

Directions

In a Dutch oven, heat oil over high heat. Sprinkle Elk shanks with salt and pepper, and sear evenly on all sides. Remove and set aside. Add onion, carrot and celery and drop to medium heat to sweat. Deglaze pan with white wine and let reduce by half. Add in tomato paste, tomato and stock. Make bouquet garni with rosemary, thyme, bay leaves and cloves. Place Elk shanks back into Dutch oven and cover tightly. Braise at 250 for 1 hour and 45 min or until shanks are tender. After 1 hour, check every 15 minutes. Once cooked, remove shanks and set aside, skim fat from top of braising liquid. Add in potatoes and reduce braising liquid until potatoes are tender, about 25 minutes.

To plate, simply scoop potatoes and braising liquid reduction into a wide bowl and place shank in the middle. Sprinkle with gremolata and enjoy.

81 Fulton Street, Boonton, NJ 07005 | TEL: (973) 917-3155 | FAX: (973) 917-3156

www.fossilfarms.com   
