

LAMB OSO BUCO

– PAIRED WITH OUR *WINE OF THE MONTH*:
RESERVE WILLOW CREEK SYRAH

INGREDIENTS:

- 2 to 4 cross-cut lamb shanks
- 1 cup diced onions
- 1 cup diced carrots
- 1 cup diced celery
- 4 cloves minced garlic
- 1 cup dry red wine
- 2 cups beef stock
- 2 tbsp tomato paste
- 14 oz crushed tomatoes
- ¼ cup flour
- 2 tbsp olive oil
- Salt and pepper
- Gremolata: lemon zest, garlic, parsley

Prep Time: 15 mins

Cook Time: 2.5 hrs

Serves 4-6

DIRECTIONS:

- **Preheat** oven to 325°F.
- **Season** lamb with salt and pepper.
- **Dredge** meat lightly in flour.
- **Heat** olive oil in Dutch oven.
- **Sear** lamb until deeply browned.
- **Remove** lamb and set aside.
- **Sauté** onions, carrots, celery until soft.
- **Add** garlic and cook 1 minute.
- **Pour** wine and scrape pot bottom.
- **Simmer** wine until reduced by half.
- **Stir** in tomato paste, tomatoes, stock.
- **Return** lamb to the pot.
- **Cover** tightly with a lid.
- **Bake** for 2 to 2.5 hours.
- **Serve** topped with fresh gremolata.



Nick, our Director of Hospitality,
sharing his Wine of the Month

