Lamb Osso Bucco

NIBBLEDISH CONTRIBUTOR

Ingredients

Lamb "Osso Bucco":
4 lamb shanks
flour
salt
pepper
2 T Butter
2 T Olive Oil
1 onion, chopped
1/2 cup celery
1/2 cup carrot
4-5 cloves chopped garlic
2 bay leaves
3 tablespoons flat parsley, chopped
1 cup marsala
2 cups chicken broth
2 tomatoes, seeded and chopped
For Gremolata:
rind of 2 lemons (or 1 lemon and an orange)
2 garlic cloves, finely chopped
2 tablespoons flat parlsey, chopped

Risotto:
6 cups chicken broth
1 cup wine
2 T olive oil
2 T butter
2 cloves garlic, chopped (or other aromatic)
2 cups Arborio rice
3 pinches saffron threads

3-4 T grated Parmesan (plus more for serving)
Salt
Pepper

Instructions

I know that lamb isn't the usual, but veal shanks are so expensive and I love the taste of lamb in this recipe. My dish also includes both the gremolata of a more traditional preparation and the modern inclusion of tomatoes in the sauce. It was a delicious meal. Serves 4.

For the lamb:

- Dredge the lamb in a mixture of flour, seasoned with salt and pepper
- In a large pan, melt olive oil with butter before browning the lamb shanks on all sides.
- Remove shanks and set aside.
- Add the bay leaves, carrots, celery, garlic and parsley. Season with s+p and cook until soft.

- Turn the heat to high and deglaze the pan with the marsala.
- Once the wine has mostly evaporated, add shanks, tomatoes and broth.
- Bring to a boil, cover and lower the heat to a simmer until the meat is soft (1 and a half hours).
- Remove cover and raise temperature slightly to thicken the sauce for ~5 minutes.

- Mix the gremolata and sprinkle on the meat to serve.

For the Risotto (start about 30 minutes before the meat will be ready):

- Heat the chicken broth and keep it hot

- Melt the butter in olive oil and cook the garlic until it becomes aromatic.
- Add rice and stir to coat.

- Once the rice begins to crackle, add saffron threads and the wine.

- When the rice has absorbed the wine, add the broth 1 cup at a time, waiting for it to be absorbed each time before adding another cup.
- Add cheese, salt and pepper before serving along side the lamb shanks.