



# 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 parsley, 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

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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.

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- 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.