



# Stancato's®

ITALIAN RESTAURANT

## Osso Bucco

### Recipe Card

#### INGREDIENTS

##### Gremolata

- 1.5 Tablespoon chopped parsley
- 1/2 Tablespoon chopped rosemary
- 1/2 Tablespoon chopped sage
- 1 Small garlic clove, minced
- 1.5 Tablespoon lemon zest
  
- 2 Veal shanks
- 1 Tablespoon butter
- 1 Tablespoon extra virgin olive oil
- 1/3 Cup Stancato's Pinot Grigio
- 1/2 Cup Stancato's Premier sauce
- 1 Cup Stancato's Marsala sauce
- Salt & pepper

#### DIRECTIONS

1. Combine parsley, rosemary, sage, garlic, lemon zest to create Gremolata. Set aside.
2. Season veal shanks with salt and pepper.
3. Heat a sauté pan, add butter and olive oil. Once hot, add veal and brown both sides.
4. Add veal to Instant Pot or pressure cooker.
5. Deglaze pan with wine. Add premier and marsala sauce, bring to a simmer.
6. Add to Instant Pot along with half the Gremolata.
7. Using the meat/stew function, braise veal shanks for 30-35 minutes.
8. When timer goes off, remove veal and set aside.
9. Reduce liquid until it is thick enough to coat with a spoon.
10. Serve over risotto or whipped potatoes.
11. Enjoy!