



Chef Bill's Osso Buco

- 8 Veal or Lamb Shanks
- 1 Cup Flour
- 4 Oz olive oil
- 1 Cup Eagle Eye Syrah or Merlot
- 1 Quart Beef stock
- $\frac{1}{2}$ Cup finely chopped fresh flat parsley
- 3 Cloves garlic sliced
- 2 TBS Dried Chives
- 2 Tsp Dried Thyme
- 1 Tsp Dried Oregano
- 2 TBS Fresh Basil sliced
- Salt and Pepper to taste
- 1 Large Onion sliced
- 2 Carrots cut in slices
- 3 Stalk Celery cut in crescents
- 2 Medium Tomatoes cut in wedges

Roll shanks in olive oil and season with salt and pepper. Coat shanks with flour and brown in remaining oil until golden brown. Remove shanks and set aside.

Add onion, carrots and celery to the same pan. Saute for 8 minutes on medium high heat. Add the cut up tomatoes to the mixture. Remove vegetables and reserve for later.

Add wine, beef stock, parsley, garlic, chives and bring to a boil. Place shanks in a roasting pan and cover with sauce and cook for 1 hour in a 350 degree F oven or until meat is tender.

Add vegetables to the roasting pan with thyme, oregano, basil and return to oven for another 15-20 minutes.

Serve with noodles or rice.

Serve this Osso Buco with the **Eagle Eye** Syrah or **Eagle Eye** Merlot you used in the sauce.