



WILD. NATURAL. SUSTAINABLE.

Elk Osso Buco by Dave Fitelson of The Wobbly Barn

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Ingredients

2 lbs. Fossil Farms Elk Osso Buco , trimmed, tied and patted dry	
3/4 lbs. Yukon gold potatoes	2 sprigs fresh rosemary
1/4 bunch fresh thyme	2 dry bay leaves
4 ea. whole cloves	1/4 cup vegetable oil
1 ea. onion, medium dice	2 ea. carrots, medium dice
2 ea. stalks celery, medium dice	1 can diced San Marzano tomatoes
2 tbsp. tomato paste	1/2 bottle dry white wine
2 qt. chicken or vegetable stock	Salt and pepper

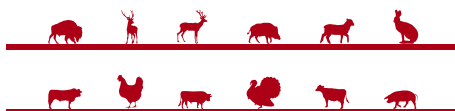
Gremolata

1/4 cup parsley, chopped fine	3 ea. lemons, zest only
1/2 tsp. fennel pollen	Salt and pepper

Mix together all ingredients in small bowl and set aside.

In a Dutch oven, heat oil over high heat. Sprinkle Elk shanks with salt and pepper, and sear evenly on all sides. Remove and set aside. Add onion, carrot and celery and drop to medium heat to sweat. Deglaze pan with white wine and let reduce by half. Add in tomato paste, tomato and stock. Make bouquet garni with rosemary, thyme, bay leaves and cloves. Place Elk shanks back into Dutch oven and cover tightly. Braise at 250 for 1 hour and 45 min or until shanks are tender. After 1 hour, check every 15 minutes. Once cooked, remove shanks and set aside, skim fat from top of braising liquid. Add in potatoes and reduce braising liquid until potatoes are tender, about 25 minutes.

To plate, simply scoop potatoes and braising liquid reduction into a wide bowl and place shank in the middle. Sprinkle with gremolata and enjoy.



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