

Pork Osso Buco

Ask The Butcher for Pork Osso Buco. If you are feeling super fancy you can use Veal...but when feeding a crowd, the Pork is just as tasty and won't bust the budget! I have made this Osso Buco in a Tagine for just the two of us...and also in a large roasting pan for the entire family...Use enough veggies to suit the amount of mouths you are feeding!

Pork Osso Buco (I have used 12 pieces)

6 Russet Potatoes; peeled, rustic chop

3 large carrots; peeled and rustic chop

2 red onions; large chop

2 cups of white wine

2 cups of chicken stock

Olive Oil

Several Tablespoons of Butter

Handful of Fresh herbs (Sage, Rosemary, Thyme)

Fresh Cracked Salt and Pepper

Pre-heat oven to 400 degrees

Prepare all of the veggies so that after you sear the meat you will be ready to go!

In a heavy saute pan, melt two tablespoons of butter and 2 tablespoons of olive oil over medium-high heat. Season the Pork with Salt and pepper and sear well on all sides. This is the most important step to insure a delicious result...so take your time and brown each side well. You may need to do this in several batches. (Save the pan drippings)

Scatter the prepared veggies in the bottom of a large roasting pan. Drizzle with four tablespoons of olive oil. Place the fresh herbs on top of the veggies and season with more salt and pepper.

Add the browned pork on top of the veggies in the roasting pan and drizzle with the pan drippings. Add the two cups of wine and two cups of stock to the roasting pan. Cover with foil and place in the pre-heated oven for thirty minutes. Reduce the heat to 350 degrees and continue to roast for another two and a half hours. (total cooking time is three hours) Yum! Melt in your mouth...deliciousness!

The pan juices can be thickened by heating them in a saute pan with a tablespoon or two of cornstarch. Whisk well and let them come to a boil. This will make a nice gravy! Serve each piece of pork with the veggies on a plate or in a shallow bowl. I served mine with slow roasted beans as well...Add a loaf of Brick oven bread and you are good to go! #hygge :)