

Osso Buco with Orecchiette In a Red Wine Sauce

INGREDIENTS

2 1/2 pounds veal shanks (four 1 3/4 inch thick pieces)
1/3 cup olive oil (I used the dripping from 3 or 4 slices of bacon or fried bacon)
2 large red onions, chopped
28 oz to 32 oz can whole tomatoes, including juice (Muir Glen Roasted)
2 cups dry red wine
1/2 tsp dried hot red pepper flakes
3 whole cloves

1 lb dried orecchiette

DIRECTIONS

Pat veal shanks dry and season with salt and pepper. In a deep large heavy skillet heat oil over moderately high heat until hot but not smoking and brown shanks on all sides. Transfer shanks to a plate and in skillet sauté onions, stirring, until golden, about 10 minutes.

In a blender or food processor coarsely puree tomatoes with juice and stir into onions with remaining sauce ingredients. Bring mixture to a simmer. Add shanks and cook, covered, over low heat 1 1/2 to 2 hours or until meat is tender. Discard cloves.

Transfer shanks to a cutting board and cool slightly. Simmer sauce, uncovered, stirring occasionally, 15 minutes.

Using 2 forks shred meat. With a sharp knife remove marrow from shanks and chop. Stir meat. Add marrow into sauce and season with salt and pepper. Simmer sauce 15 mins. *Sauce may be made ahead, cooled completely, uncovered and chilled covered, 2 days or frozen 1 month.*

In an 8 quart kettle, bring 7 quarts salted water to a boil. Cook orecchiette until al dente and drain in a colander. In a heated large bowl immediately toss pasta with sauce.

Serves 6 as a main course.