

## **Veal Shanks with Orecchiette**

### **INGREDIENTS**

2 1/2 pounds veal shanks (osso buco; four 1 3/4 inch thick pieces)  
1/3 cup olive oil  
2 large red onions, chopped  
28-32 oz can whole tomatoes, including juice (muir glen roasted)  
2 cups red wine  
1/2 tsp dried hot red pepper flakes  
3 whole cloves

1 1/4 pounds 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 plate and in skillet sauté onion, stirring, until golden, about ten mins.

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 mins.

Using 2 forks shred meat. With a sharp knife remove marrow from shanks and chop. Stir meat and 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 a 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.

6 servings for a main course