



[Venison Osso Buco Recipe](#) (Braised Venison Shanks)
[Recipe found on AnnsEntitledLife.com](#)

Prep Time: 45 minutes
Cooking Time: 6 hours
Servings: 4

Venison Osso Buco Ingredients

- 4 Venison Shanks, whole (mid-sections of the front and back legs)
- Salt to taste
- Black pepper, freshly ground, to taste
- ½ cup All-purpose Flour
- 3/8 cup Bacon Grease, divided
- 1 large Onion, chopped
- 2 medium Carrots, chopped
- 2 Celery Ribs, chopped
- 3 medium Cloves Garlic, minced (about 1 TBSP)
- 1 cup dry White Wine
- 2 cups Low-sodium Chicken or Vegetable Stock (homemade or store-bought)
- 28-ounce Crushed Tomatoes (1 can)
- 1 tsp Thyme
- 1 tsp Oregano
- 2 Bay Leaf
- Juice from ½ Lemon

For the Gremolata: (or gremolada)

- 2 TBSP Flat-leaf Parsley Leaves, finely minced
- Zest of 1 Lemon, finely grated (about 1 tsp)
- 6 medium Cloves Garlic, finely minced (about 2 TBSP)

Venison Osso Buco Directions:

- Preheat broiler to 375°F.
- Season shanks with salt and pepper, turn and salt and pepper all sides.
- Shake flour over shanks (all sides), patting the flour into the skin.
- Slather melted bacon grease (about 3-4 tablespoons) all over the shanks with the silicone basting brush.
- Place venison shanks in a large baking pan and broil about 5 minutes per side, 20 minutes total, until the shanks are nicely browned.
- Remove shanks from pan, and deglaze the pan with the white wine and reserve the liquid. (Pour the wine over the tasty bits stuck in the bottom of the pan, and try and scrap them off while stirring/whisking the wine in that pan.)
- Turn on the oven to 325°F.
- While shanks are browning under the broiler, heat approximately 3 tablespoons of bacon grease in Dutch oven on the stove top. (Or, if the baking vessel is not stove top safe, a large sauté pan.)
- Under medium-high heat, sauté chop onion, carrot, celery and garlic, stirring frequently until vegetables are softened and just starting to turn a light golden color, about 6 minutes. About half way through cooking, sprinkle in the oregano and thyme.
- Place the stock, deglazing wine and sautéed vegetables in a blender. Blend till smooth. If room, add the crushed tomatoes and blend some more. (If no room, combine the blender contents and tomatoes in the Dutch oven in the next step.)
- Place the browned shanks in the Dutch oven. Try to arrange the shanks in as even a layer as possible (a little overlap is okay to make them fit).
- Then, carefully cover the shanks with the sauce from the blender and the crushed tomatoes. Use a small ladle to completely cover the shanks with sauce. The sauce should cover the shanks at least half way up; if it doesn't, add more stock until it does.
- Add bay leaf to pot.
- Cover and cook in the oven for 30 minutes.
- After 30 minutes in the oven, turn down the oven temperature to 250°F and cook for approximately 3-4 hours.
- Every 45 minutes, turn, flip, and rearrange the shanks in the sauce, and ladle the sauce over the shanks so they stay moist. At first, the sauce might look a little chunky, but it will smooth out by the time the dish is done. After about 2-3 hours, you will see the meat start to separate from the bone. At this point, cut off the clumps of meat where they are attached to the bones at either end

and remove the bones. (Again, be careful not to make a mess. I have had to clean sauce off of the ceiling and walls after flipping.) Try to submerge the meat in the sauce as much as possible. As long as the meat is mostly covered in sauce, do not worry about overcooking it. If the sauce becomes too thick/low, add more stock as needed.

- When the meat is fork tender, you can call it done.
- When the meat is getting close to done, in a small bowl stir together the parsley, lemon zest, and garlic to make the gremolata. Set aside.
- When the meat is done, carefully remove it from the sauce with a tongs and a large spoon and place on a large platter or serving vessel and loosely cover with foil. The sauce in the Dutch oven should be smooth and thick (if not, give it a good stir with a large spoon); you can adjust the consistency by adding stock to thin the sauce, or, if necessary cooking it in the oven uncovered until more fully reduced. Once the sauce looks good, discard the bay leaf if you can find it.
- Add the gremolata to the sauce and stir thoroughly. (Traditionally, the gremolata is also spooned directly onto to the meat, but given the different form factor of the venison shanks, that does not happen here.) Taste the sauce. It should have some "zing" from the lemon zest. At this time, you may choose to add the lemon juice for additional zing, as well as additional salt and pepper
- To serve, once the shank meat has cooled off a bit, break up the lumps of meat by pressing on them with the flat of a large kitchen knife, breaking them off into large chunks. You may also cut the lumps of meat into large slices on a cutting board. Place meat pieces/slices on a dinner plate over risotto, cooked rice, or mashed potatoes, and then generously spoon the sauce over the meat. Garnish with sprinkled parsley.