

Porchetta Osso Bucco

From Chef Jeff

Cork, 29 N. Boulevard of the Presidents, Sarasota, FL 34236



Four 1 lb. center cut pork shanks
(available at your favorite butcher shop)
¼ cup paprika
4 T. freshly ground fennel seed
salt and pepper
4 oz. olive oil
4 cloves garlic, minced
½ onion, diced
1 carrot, diced
2 celery stalks, diced
1 cup orange juice
1 small can tomato paste
1 gallon chicken stock
4 bay leaves
1 T. thyme
1 3" skewer fresh rosemary
zest of one lemon, one lime, one orange

- 1) Sprinkle paprika, fennel seed, salt and pepper onto shanks. Heat olive oil in a large pot on medium-high heat. Brown shanks evenly on all sides, and remove from the pan.
- 2) Add garlic, onions, carrots and celery to pan. Brown evenly, and deglaze the pan with the orange juice. Spoon the tomato paste into the pan and stir to combine with the orange juice.
- 3) Return the shanks to the pot and cover with the chicken stock. Make sure you have enough stock to cover the top of the shanks. Add in bay leaves, thyme, rosemary and zest. Bring to a boil and reduce pot to a simmer. Cook for 2 hours and 15 minutes.
- 4) Remove the shanks from the stock.
- 5) Puree the braising liquid to make a sauce. Finish the sauce by seasoning to taste with salt and pepper.