



PRODUCED BY



From our Family Ranchers to your Table™

The Certified Angus Beef® brand is now proudly offered by Harris Ranch – the company known for their passion for producing great-tasting, California grown beef

Over the years since being founded, Harris Ranch has grown but still controls all aspects of production – from where and how our cattle are raised through feeding, processing and distribution. Few beef companies other than Harris Ranch can truly claim control of the entire process from start to finish.

Plus, no other fed beef processor can make our exclusive California grown claim.



FALL MENU FEATURE

HARRIS RANCH CERTIFIED ANGUS BEEF® OSSO BUCO

Brimming with rich, deep flavors, beef osso bucco (Italian for “bone with a hole”), is made from sliced beef hind shank braised with vegetables, wine and broth. A dish native to Milan, Italy, osso buco is hearty comfort food ideal for cooler weather. Although tough, braising the hind shank makes it tender. While osso buco recipes vary, most start by browning the shanks in butter after dredging them in flour, while others recommend vegetable oil or lard. Long, slow cooking allows the collagen and muscle fibers to break down as the meat tenderizes.

Harris Ranch Certified Angus Beef®
1¼” Sliced Hind Shank for Osso Buco #7591197
 Pack 4 pc per bag/ 6 bags per box / 24 pc per case

**Contact your Distributor Representative
 for Pricing**

Braised Beef Hind Shank (Osso Buco) with Braising Liquid & Barbeque Sauce

24 Sliced Hind Shanks	3 cup carrots, chopped
4 tps salt	3 cup ribs celery, chopped
3 tsp freshly ground black pepper	2 cups minced garlic
6 cups rice flour	½ gallon dry red wine
3 cups tomato paste	2 gallons brown beef stock
6 cups pomace olive oil, for frying	6 sprigs fresh thyme
6 cups medium onions, chopped	2 cups tomato paste
	10 cups barbeque sauce

Preparation

Season the hind shanks on all sides with the salt and pepper, set aside. Heat a large square roasting pan over medium-high heat and when hot, add the pomace olive oil. Once the pomace olive oil is hot add the hind shanks, working in batches, and cook until very well browned on all sides, about 10 minutes. Transfer the meat to a sheet pan and set aside. Add the onions, carrots and celery to the pan and cook, stirring occasionally, until the vegetables are caramelized, about 5 minutes. Add the flour and tomato paste and cook for five more minutes constantly stirring and add the garlic and cook, stirring, for 2 minutes. Deglaze the pot with the red wine and cook until reduced slightly, about 1 minute. Add the beef stock, fresh thyme, and hind shanks and bring to a boil. Reduce the heat so that the liquid just simmers and cover the pot. Simmer for 2 to 2½ hours, stirring occasionally, until the meat is very tender but not yet falling apart. Remove from the roasting pan, cool hind shanks down and save roasting liquid for packaging. 24 Servings

