

#1MEAT12WAYS

# LEMONGRASS & GINGER BRAISED BISON OSSO BUCCO WITH WHIPPED YAMS

LARA RITCHIE | NOTHING TO IT! CULINARY CENTER

DURHAM  
RANCH

## INGREDIENTS

### Osso Bucco

- 4 lbs. Durham Ranch Bison osso bucco
- 1 bu Green onions, cut green and white into 1" pieces
- 5 Cloves Garlic, crushed
- 5 Stalks Lemongrass, cut into 1" pieces
- 2 Inches Ginger, washed and sliced
- 1 Cup Madera
- 1 Cup Tamari
- ¼ Cup Rice vinegar
- ¼ Cup Brown sugar
- 5 ea Star anise
- 8 Cups Water

### Whipped Yams

- 2 med Yams, peeled and cut into 3 inch slice
- 2 Inches Ginger, sliced in half
- ¼ Cup Heavy cream
- 2 Tbsp Extra virgin olive oil

## OSSO BUCCO INSTRUCTIONS

- 1.** Pat dry the bison and season with salt and freshly ground black pepper. Heat an enamel coated, cast iron Dutch oven over medium high heat. Add just enough vegetable oil to coat the bottom of the pot. Once the oil is hot, add the bison to the pan. Let it sit and don't turn it until it is deep golden brown in color. Then flip and brown on the other side. Remove the bison from the pan and set on a plate.
- 2.** Add the green onions, garlic, lemongrass, and ginger to the oil. Stir until they are just starting to brown. Add the Madeira, soy sauce, rice wine vinegar, brown sugar, star anise and water. Add the bison to the pot. Bring to a simmer, then lower the heat and cook for 3 hours at your stovetop's lowest setting.
- 3.** After it is done cooking, remove the bison the pot and remove any silver skin from the bison. Put the bison in a heat proof dish and cover with aluminum foil and keep it warm in the oven. Put the pot over medium heat and cook until the liquid has reduced by half.

## WHIPPED YAMS INSTRUCTIONS

- 1.** In a medium pot, add the yams and ginger and cover with water. Cook for about 20 minutes, or until tender. Remove the yams from the water and, using a ricer, press the yams into a medium bowl. Next, whisk with the heavy cream, olive oil and then season with salt and white pepper to taste.
- 2.** To serve: spread the whipped yams on a plate or in a bowl, top with the bison and spoon the sauce over the top.