

#1MEAT12WAYS

BISON OSSO BUCO, PURPLE CARROT PUREE, BRAISED KALE, CRISPY SHALLOTS, BORDALAISE BRAISING JUS

BRADLEY SHAPIRO | GUNBARREL TAVERN

DURHAM
RANCH

INGREDIENTS

Braised Osso Buco

- Durham Ranch Bison Osso Buco
- 3 Carrots
- 3 Onions
- 1 Celery
- 4 Cloves of garlic
- 4 Cup veal
- 3 Cups red wine
- 1 C port

Purple Carrot Puree

- 2 Heirloom purple carrots
- 2 oz. butter
- 1 Cup heavy cream
- 1 Tbsp. salt
- 1 tsp. pepper

Braised Kale

- 1 Cup kale
- 4 oz. chicken stock
- 2 oz. butter
- 1 Tbsp. garlic
- 2 Tbsp. grape seed oil

Crispy Shallots

- 2 Shallots
- 1 Cup corn starch
- 1 Cup butter milk
- s + p to taste
- ½ Cup grape seed oil

OSSO BUCCO INSTRUCTIONS

- 1.** In a large pot with grape seed oil, sear osso buco to a nice golden brown and then remove and set aside.
- 2.** In the same pot add all vegetables, and saute until they are nice and brown, deglaze with wine and reduce until all the alcohol is cooked off.
- 3.** Add osso buco back into the pot, cover with veal stock and simmer in a covered pot for 3 hours or until meat is fall off the bone tender!
- 4.** When ready remove osso buco, strain the braising jus and then reduce jus by half.

PURPLE CARROT PUREE INSTRUCTIONS

- 1.** Cut carrots into 1 inch rounds.
- 2.** Simmer in heavy cream and butter until tender.
- 3.** Puree in blender.
- 4.** Add salt and pepper.

BRAISED KALE INSTRUCTIONS

- 1.** In a hot saute pan, add oil and garlic, saute.
- 2.** Add kale, saute.
- 3.** add chicken stock and reduce by half.
- 4.** Add butter and glaze the kale.

CRISPY SHALLOTS INSTRUCTIONS

- 1.** Marinate shallots in buttermilk, then dust with seasoned corn starch,
- 2.** On a medium to low flame heat grape seed oil in a small sauce pot once oil is to 350 degrees drop shallots and fry to golden brown