



#1MEAT12WAYS

PORT WINE BRAISED BISON OSSO BUCCO

MARK ESTEE | RENO LOCAL FOOD GROUP

DURHAM
RANCH

INGREDIENTS

- 4 ea Durham Ranch Osso bucco
- As needed seasoned flour
- 2 Cups Port wine
- Beef stock to cover
- 4 oz. demi glace to finish
- 1 Cup Celery
- 1 Cup Onion
- 1 Cup Carrot
- 1 Cup Mushroom
- 1 Cup Parsnip
- 2 Cloves garlic and shallot
- ½ Bunch of thyme
- ½ Bunch rosemary
- Salt and pepper.

- 1.** Heat a large skillet on the stove top. Add grapeseed oil to cover bottom, dust bison with flour. Brown well on all sides. Remove to braising pan. Heat oven to 300 degrees.
- 2.** Add vegetables to pan and brown, deglaze with port wine.
- 3.** Pour over bison osso bucco. Cover ¾ with stock and cook in the oven for 3 hours or until tender.
- 4.** Let sit in braise to cool. Remove meat, strain sauce, pull meat off the bone, reduce the other half of sauce by 50%, add demi, butter and season.
- 5.** To reheat, place meat, sauce and vegetable in cast iron or oven proof serving dish. Place bone at end of dish. Roll out 4 pieces of pie crust. Cover dish, leaving bone exposed.
- 6.** Bake in oven at 350 degrees for 25 minutes.