

Laughing Dog Dogfather Stout Osso Bucco over Rosemary Lemon Risotto

Beef Shanks (fat shanks!)	4 ea
Portobello Mushrooms (chop)	1 cup
Crimini Mushrooms (chop)	1 cup
Garlic (minced)	2 Tbsp
Walls Walla Sweet Onions (small dice)	¼ cup
Parsnip (small Dice)	¼ cup
Carrots (small dice)	¼ cup
Celery (small Dice)	¼ cup
Red Bell Pepper (small Dice)	¼ cup
Green Bell Pepper (small dice)	¼ cup
Lillet wine or a dry white wine	¼ cup
Laughing Dog Dogfather Stout	1 ea
Rosemary (Fresh chopped smelling like Heaven)	1 Tbsp
Thyme (sadly Dried)	1 Tbsp
Red Pepper Flake	¼ tsp
Oil	1 Tbsp
Water	1 Cup
Salt and Pepper	1 Tbsp
Flour	¼ cup

Story

So this is a badass beer with some serious flavors. Maggie and I tripped into the brewery to a lot of loving belly scratches and some winks of adoration. The guy behind the bar asked if I wanted to taste or get a beer. Usually I get a pint of the Alpha Dog, but today, after a three hour snowshoe hike with Maggie, I needed something more robust, so I ordered the Dog Father Stout. Mind Blown!

This is where the recipe begins and the BS stops, because, frankly, my mind was entrenched in umami notes deeper than I want to admit. All I could think of was mouth water fat, beef, earthy mirepoix, and all the goodness that makes you want to lick your bowl.

Yes...Osso Bucco, Baby!



Directions:

1. Preheat the oven to 325 degree because you are a boss and can plan for the future.
2. Salt and pepper the beef shanks and toss them in flour. Make sure all the wet parts are covered.
3. In a large pot, add oil and sear the beef shanks.
4. Add the garlic, mushrooms, carrots, onions, parsnips, peppers, and celery. Sauté until soft.
5. Add some of the flour to the mix, stir it to cook the flour and get it nice and sticky for the future sauce wedding to come.

6. Deglaze with wine and reduce until au sec (fancy word for really, really reduced).
7. Add the Rosemary, thyme, pepper flakes
8. Add beer and water to the pot. Cover the beast and shove it into the oven...braise for 2.5 hours.
9. Check that little Betty after 2 hours to see if her connective tissues have given away like her purse strings. If that shank is pulling away from the bone and the meat is soft and tender, boom...it's done.
10. Thicken that bad ass sauce over some heat.
11. Serve it over a soft bed of Rosemary Lemon Risotto and watch their mouths open wide.