SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Osso Buco

with Red Wine, Tomatoes & Creamy Parmesan Polenta

A rich, slow-braised Wagyu classic with deep, rustic flavor and tender, fall-off-the-bone perfection.



Slow Braised • Rich Flavor • Ranch Raised

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Wagyu Osso Buco

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INGREDIENTS

- ☐ 4 Wagyu cross-cut beef shanks (about 3-4 lb total)
- ☐ Kosher salt, black pepper; 2 tbsp olive oil
- ☐ 1 onion, diced; 2 carrots, diced; 2 celery stalks, diced
- ☐ 4 garlic cloves, minced; 2 tbsp tomato paste
- ☐ 1 cup dry red wine; 1 can (14 oz) crushed tomatoes
- ☐ 2 cups low-sodium beef stock; 2 rosemary sprigs
- ☐ 1 cup coarse polenta; 4 cups water or stock
- ☐ 3 tbsp butter; 1/2 cup grated Parmesan; parsley

DIRECTIONS

1. Sear the shanks.
Heat oven to 325°F. Pat shanks dry, season with salt and pepper, and brown in oil in a Dutch oven, 3-4 minutes per side. Set aside.

2. Build the braise.
Soften onion, carrots, and celery for 5 minutes. Stir in garlic and tomato paste for 1 minute. Add wine and scrape the pot; simmer 3 minutes.

3. Braise until tender.
Add tomatoes, stock, rosemary, and shanks. Liquid should reach halfway up the meat. Cover and bake 2.5-3.5 hours, until fork-tender; check liquid occasionally.

4. Make polenta and serve.
Simmer polenta in 4 cups salted water or stock, stirring until creamy (follow package timing). Stir in butter and Parmesan. Spoon polenta onto plates; add shanks and sauce.

RANCH TIP

Osso buco is a cross-cut shank with marrow bone: gentle, moist heat transforms its connective tissue into a silky sauce. Braise until truly fork-tender, not to a steak temperature. Remove rosemary before serving.