



**GOURMET
TEX-MEX SALSA**

This is a delicious take on the classic Osso Bucco recipe that adds spiciness to the sauce the veal is cooked in. Add a salad and some crusty bread to “sop” the salsa sauce and you have a great meal that’s Tex-Mex gourmet all the way!

Southwestern Osso Bucco

Servings: 2 • Prep Time: 10 minutes • Cooking Time: 1 hour 30 minutes

INGREDIENTS:

2 veal osso bucco shanks

1 medium sweet onion, coarsely chopped

2 bay leaves

salt & freshly ground black pepper

1 cup red wine, Cabernet Sauvignon,
Merlot or Syrah

1 jar Chili Willi's Medium Picante Fire-Roasted
Tomato & Green Chili Salsa



Step One:

Salt and pepper the veal shanks on both sides and set aside. Chop the sweet onion into a 1/2 inch dice and set aside.

Step Two:

Using a dutch oven or other large braising pan, place two tablespoons of olive oil in the pan and heat over medium high heat until the oil is hot enough to sear the veal. Sear on both sides of the meat then add the diced onion. Sweat the onions until they begin to soften, then add the red wine and Chili Willi's salsa. Bring back to a hard simmer and add the bay leaves. Lower the heat and place the lid over the pan. Cook for 1 hour and 20 minutes, checking every 30 minutes and turning the meat once for thorough cooking on both sides. The veal shank should be tender and marrow soft inside the bone when done.