

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

Prairie Street Co Veal
Breast Pocket - Bone
In, bones removed

2 tablespoons extra
virgin olive oil, divided

1 leek, washed and cut
in half

2 carrots, peeled and
diced

1 small white onion,
diced

2 celery ribs, diced

1 shallot, diced

1 garlic bulb, sliced in
half

1 tablespoon unsalted
tomato paste

2 cups dry red kosher
wine, we recommend a
Cabernet Sauvignon

1 teaspoon black
peppercorns

Preparation

1

Preheat your oven to 450°F / 232°C

2

Using a sharp boning or paring knife, remove the bones from your Veal Breast Pocket - Bone In. Reserve the Veal Breast Pocket for another amazing dish! Brush your bones with extra virgin olive oil and roast in your 450°F / 232°C oven for about 35 minutes.

3

Meanwhile...

Cook

5

In a large stock pot saute your carrot, onion, celery, and shallot in about one tablespoon of extra virgin olive oil over a medium heat. Use a wooden spoon to stir everything. Once fragrant, after about 4-5 minutes, add the garlic bulb halves cut side down so they can caramelize. Cook for another 4-5 minutes and then add your tomato paste, being sure to toast it before mixing it into the vegetables. After about 3-4 minutes deglaze your stock pot with your red wine and let it reduce down so that there is hardly any liquid. Turn off the heat and let the mixture sit until your bones are ready.

6

Once your bones are roasted, add them to the stock pot and cover entirely with fresh water, about 1 to 1½ quarts. Add your black peppercorns and fresh herb bundle.

7

Bring your stock pot up to a soft boil for about 5 minutes and then reduce to a simmer for 4 to 5 hours. When finished, let cool before handling.

1 bundle of fresh herbs
like rosemary, thyme,
and oregano

Plating

9

Before using your brown veal stock in other recipes, freezing, or sipping as is, strain and discard the bones and veggies so the broth is clear.

Bete'avon!