

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 package Prairie Street Co. Beef Osso Bucco

1 shallot, chopped

1 rib celery, chopped

1 teaspoon fennel seed

2 bay leaves

1 teaspoon fresh thyme

3 cloves garlic, minced

1 inch ginger, grated

1 teaspoon white wine vinegar

1 cup unsalted beef stock

1 small yellow squash, chopped

1 small zucchini, chopped

1 cup peas

1 tablespoon fresh dill, chopped

Extra virgin olive oil

Kosher salt

Freshly ground black pepper

Preparation

- 1 Wash and chop all of your vegetables and herbs prior to cooking.

Cook

- 2 Heat a large soup pot over medium heat. Drizzle a little extra virgin olive oil and add your shallot, celery, fennel seed, bay leaves, thyme, garlic, and ginger. Let your aromatics sweat for about a minute and then add in your Beef Osso Bucco, white wine vinegar, beef stock, and enough water to just cover the ingredients. Cover your pot with a tight fitting lid and increase the heat to high. Cook covered and on high for about 5 minutes so the soup can come to a boil and then decrease the heat to low and let it simmer for about 90 minutes. Be sure to check the liquid level of the soup every 30 minutes or so and add more water if needed.
- 3 After 90 minutes, check your soup. If your meat is tender and falling off the bone, add your vegetables of choice—we used squash, zucchini, peas, and dill—and then cover back up, turn off the heat, and let sit for about 15 minutes. If your meat needs longer to cook, return the cover and cook for another 30 to 45 minutes until the meat is falling off the bone.

Plating

- 4 Before serving your soup, lightly season with kosher salt, ground black pepper, and lemon zest. Ladle into bowls and enjoy!

Bete'avon!

