

Osso Bucco with Black Garlic Macaroni and Cheese and Bacon-Braised Sprouts

“The art of braising food is something we should all learn to do. It allows you to take a less expensive cut of meat and turn it into something you’ll be proud of. As for the mac and cheese, the black garlic is an Indian ingredient that really makes this dish pop.”—**CHRISTOPHER DOBROWOLSKI: THE SCHOOLHOUSE RESTAURANT**

Serves 4

For the osso bucco:

1 sprig fresh rosemary
1 sprig fresh thyme
1 dry bay leaf
12 cloves whole garlic
cheesecloth
kitchen twine, for bouquet garni and tying the pork shanks
4 whole pork shanks (about 1 pound per shank), trimmed
Sea salt and freshly ground black pepper
1/2 cup vegetable oil
1 small onion, diced into 1/2-inch cubes
1 small carrot, diced into 1/2-inch cubes
1 stalk celery, diced into 1/2-inch cubes
1 cup sherry
4 cups veal demi-glace
3 tablespoons fresh flat-leaf Italian parsley, chopped

For the black garlic macaroni and cheese:

2 cups chicken broth
2 1/2 cups heavy cream
2 tablespoons butter
1 tablespoon olive oil

1 onion, finely chopped
2 ounces pureed black garlic (available from Culinary Elite on Amazon.com)
1 pound elbow macaroni
3 tablespoons Dijon mustard
3 cups shredded white cheddar cheese
1 1/2 cup diced Brie cheese, rind removed
salt and pepper to taste
3 tablespoons butter, melted
1/2 cup grated Parmesan cheese

For the bacon-braised sprouts:

3 slices bacon, chopped
1 tablespoon extra-virgin olive oil, enough for 1 turn of the pan
1 shallot, chopped
1/4 cup sherry
1 1/2 pounds Brussels sprouts, trimmed, small sprouts left whole, larger sprouts halved
salt and pepper, to taste
1 cup chicken broth
2 tablespoons turbinado raw sugar
1 tablespoon chopped fresh basil

1. Place the rosemary, thyme, bay leaf and garlic cloves into cheesecloth and secure with twine. This will be your bouquet garni.
2. Pat dry the pork shanks with paper towels to remove any excess moisture. Pork shanks will brown better when they are dry. Secure the meat to the bone with kitchen twine. Season each shank with salt and freshly ground pepper. In a large Dutch oven, heat vegetable oil until smoking. Add tied pork shanks to the hot pan and brown all sides, about 3 minutes per side. Remove browned shanks and reserve the liquid.
3. In the same pot, add the onion, carrot and celery. Season with salt at this point to help draw out the moisture from the vegetables. Saute until soft and translucent, about 8 minutes. Return browned shanks to the pan and add the sherry. Reduce liquid by half, about 5 minutes. Add the bouquet garni and the veal demi-glace, and bring to a boil. Reduce heat to low, cover pan and simmer for about 4 1/2 hours or until the meat is falling off

the bone. Check every 30 minutes, turning shanks. The level of cooking liquid should always be about 3/4 of the way up the shank.

4. Carefully remove the cooked shanks from the pot and place in decorative serving platter. Cut off the kitchen twine and discard. Remove and discard bouquet garni from the pot, then pour all the juices and sauce from the pot over the shanks.
5. Preheat oven to 450 F and butter a 13-by-9-inch baking dish. Bring a large pot of water to boil for the pasta.
6. Bring the chicken broth to a boil in a medium saucepan and reduce to 3/4 cup over high heat. Bring the cream to a boil in another large heavy saucepan and reduce it to 1 1/2 cups.
7. Melt the butter and olive oil in another large heavy saucepan and cook onions until translucent and tender. Cook the pasta until al dente and drain.
8. Add the reduced cream and reduced broth to the onions, then add the mustard, cheddar, black garlic puree and Brie cheese. Whisk until melted and blended. Add the seasonings. Add the pasta and mix well. Spoon into the baking dish.
9. In a small bowl, mix breadcrumbs, 3 tablespoons melted butter and Parmesan cheese; sprinkle over casserole. Bake at 400 F for 20 to 30 minutes until the top browns and casserole bubbles.
10. Brown bacon in a medium-sized skillet over medium-high heat. Remove bacon to a paper-towel-lined plate. Add extra-virgin olive oil to the pan, turn it once. Add shallots to the pan and saute 1 to 2 minutes. Deglaze pan with sherry. Add Brussels sprouts and coat in oil. Season with smoked salt and fresh cracked pepper. Cook Brussels sprouts 2 to 3 minutes or until they begin to soften, and then add broth. Bring broth to a bubble, cover and reduce heat to medium low. Cook 10 minutes, until tender. Transfer sprouts to a serving dish with a slotted spoon and toss with cooked bacon bits, raw sugar and chopped basil.