



Farmland® Osso Buco (Uncooked)

Dressed to impress.



*Picture depicts fully cooked application; however, product ships frozen, ready to cook.

Menuing Ideas

Try Farmland Pork Osso Buco for a twist on the traditional – braise in homemade sauce with onion, celery, carrots, wine and tomatoes, then serve over polenta. For a delicious Mexican entrée – manchamanteles – slow cook pork in ancho chile sauce with sweet potatoes, plantains and pineapple, seasoned with garlic, almonds, oregano and cloves.



Farmland® Osso Buco (Uncooked)

Redefining the words “good taste.”

Farmland Osso Buco is so attractive and delicious, your customers will never know how convenient and easy it is to prepare. Farmland Osso Buco not only makes a great first impression, it leaves an equally good taste in the mouths of customers and operators alike.

Features

- Unique pork item
- Versatile product
- Multiple cooking methods
- Ships frozen

Benefits

- Eye-catching presentation
- Several different applications
- Fits any operator
- Longer shelf life

Product Specifications

DESCRIPTION	ITEM CODE	CASE WT	CASE DIMENSION (L x W x H)	CASE CUBE	TARE	PALLET PATTERN
OSSO BUCO, PK, FL, RAW, 6-2 PK	70247 193207	23.6 lb. R	13.375 x 10.000 x 7.875	0.61	1.10	12 x 7

R = Random Weight

Cooking Instructions

Thaw in refrigerator for 24 to 48 hours.
For optimum tenderness, use moist heat cooking method and cook to an internal temperature of at least 190°F.

Alto Shaam (Cook/Hold Oven): Heat oven to 250°F. with 1 gallon water in bottom of oven. Place shanks, fat side up, on baking sheet. Bake approximately 4 1/2 hours or until tender.

Convection Oven: Heat oven to 350°F. Arrange shanks in single layer on rack in 2-inch-deep baking pan. Pour 2 quarts hot water in bottom of pan. Cover and bake approximately 2 1/2 hours or until tender.

Oven Braising: Heat convection oven to 350°F. Brown all sides of shanks in hot oil over medium heat, 10 to 15 minutes. Transfer shanks to baking pan. Add enough liquid to cover shanks half way. Cover pan tightly and bake approximately 2 hours or until tender.

Stovetop Braising: Brown all sides of shanks in hot oil over medium heat, 10 to 15 minutes. Add enough liquid to cover shanks half way. Reduce heat, cover pan tightly and simmer approximately 2 hours or until tender.

The American farm families of Farmland are proud to bring you their best. We believe you'll taste the farm-to-table difference in everything we make.