

White Wine Braised Shanks with Mushroom Gravy Recipe

Recipe & Image by [The Modern Proper](#)

SERVES 4.

INGREDIENTS:

- 3 large Wagyu beef shanks
- salt
- pepper
- 2 tbsp
- olive oil
- 1 onion, finely chopped
- 2 celery stalks, finely chopped
- 2 large carrots, diced
- 6 garlic cloves
- 3 tbsp
- flour
- 3 cups dry white wine
- 1 lb Baby Bella (Crimini) mushrooms, quartered
- 2 sprigs fresh thyme
- 2 bay leaves



DIRECTIONS:

1. Heat oven to 350°F. In a braiser or shallow dutch oven, warm the olive oil over medium-high heat. While olive oil is heating, pat dry shanks and generously season with salt and pepper. Once oil is hot, add the shanks to the pan. Do not disturb or flip them for 3-4 minutes. Once both sides are browned, remove them from the pan onto a plate.
2. Add the onions, celery and carrots to the pan and sauté until the onions are translucent. Add the garlic and cook for another 2-3 minutes.
3. Sprinkle the mixture with flour and stir until absorbed. Slowly stir in the wine and add the mushrooms, thyme and bay leaves.
4. Place the meat back to the braiser, nestled into the veggies. For a good braise, you don't want it fully immersed in the liquid. Bring the liquid to boil. Cover with a tight-fitting lid and place in preheated oven. Cook for 2½-3 hours. Meat should gently fall apart with a fork when done