

Braised Oxtail in Red Wine Sauce

Serves 3

Ingredients

- 1 (750 milliliter) bottle dry red wine
- ½ cup all-purpose flour
- ½ tsp garlic powder
- ½ tsp onion powder
- ½ tsp salt and ½ tsp pepper
- 2½ pounds beef oxtail, cut into pieces
- 4 Tbs butter
- 1 Tbs olive oil
- 2 Tbs flour
- 2 Tbs tomato paste
- 3 cloves garlic, chopped
- 1 onion, chopped
- 1 carrot, chopped
- 1 celery rib, chopped
- 1 sprig fresh thyme
- 1 bay leaf
- 1 sprig flat-leaf parsley
- 2½ cups beef broth or one can Campbell's beef consommé.

Instructions

1. Preheat oven to 325 degrees.
2. Simmer the red wine in a large saucepan over medium-high heat until reduced by half. Meanwhile, combine the flour, garlic powder, onion powder, salt, and pepper in a large bowl. Dredge the oxtail in the seasoned flour, and shake off excess; set aside.
3. Heat 1 Tbs of butter and 2 Tbs olive oil in a roasting pan over medium-high heat. Put as many oxtails as will fit at one time to avoid butter burning. Brown the oxtail on all sides.
4. Remove the oxtails from the pan and set aside. Turn the heat to medium-low and melt another 1 Tbs of butter in the pan. Stir in the shallots, garlic, onion, carrots, and celery. Cook and stir until the vegetables have softened, about 10 minutes. Remove from the pan.
5. Put remaining 2 Tbs butter in pan, melt. Add flour and cook for a while, stirring constantly. Slowly add beef broth and stir until all flour clumps are gone.
6. Stir in the tomato paste, thyme, bay leaf, parsley, and reduced red wine. Place the browned oxtail and vegetables in the pan, then bring to a boil.
7. Cover with a tight fitting lid or aluminum foil, then bake in preheated oven until the oxtail is very tender and nearly falling off the bone, 3 to 3 1/2 hours. Check it after 2 hours and add a little water if it looks like drying out.

8. Once the oxtail is tender, remove the meat and vegetables to a serving dish, cover, and keep warm. Simmer the remaining braising liquid over medium-high heat until the sauce has thickened.