

Country Oxtails

Adapted from Paula Deen

Quilt and Café

September 7, 2020

Ingredients

3 lbs. oxtails

1 tsp. garlic powder

1 tsp. kosher salt

1/2 tsp. black pepper, ground

1 Tbsp. olive oil

2 cups beef broth

1 cup red wine

1 Tbsp. Worcestershire sauce

6 large garlic cloves, smashed

1 tsp. dried basil

1 tsp. dried oregano

2 bay leaves

1 - 12 oz. can tomato sauce

1 Vidalia onion cut into wedges (1/2" thick)

4-5 carrots peeled and cut into 2 inch chunks

6-8 new red potatoes - cut in 1/2 (or 20 mini baby potatoes)

Cooked egg noodles, rice, or polenta

Method

Preheat your oven to 350 degrees.

Combine the garlic powder, salt and pepper. Sprinkle this mixture on all sides of the oxtails. Heat a dutch oven over medium high heat. Drizzle in the olive oil, enough to coat the pan. Once the pan is hot, brown the oxtails on all sides and remove from pan and set aside. Add the beef broth, red wine, Worcestershire and garlic cloves. Stir to scrape up the brown bits left from the meat. Stir in the basil, oregano, bay leaves and tomato sauce. Add the reserved oxtails, cover the pan tightly and bake in the oven for 2.5 hours.

Remove from oven and place the pot on the stove. Bring it to a simmer and add the onion, potatoes and carrots. Cover and simmer until the vegetables are tender. Approximately 20 minutes.

Serve the oxtails over egg noodles, rice or polenta. Enjoy!