

Braised Oxtail Tirolose with Gremolata

Recipe courtesy of Nick Ritchie – Alex Restaurant - Rutherford

Braised Oxtails

serves 6-8 people

6# Oxtails

750ml red wine

1 bay leaf

2 juniper berries

1 star anise

½ cinnamon stick

2 yellow onions, large diced

2 carrots, cut in 1" rounds

4 stalks celery, cut in 1" pieces

2 plum tomatoes, quartered

½ bunch Thyme sprig

1 gallon veal stock

½ cup olive oil

Marinate oxtails with the red wine, juniper, bay, star anise, cinnamon and a big pinch of both salt and pepper. Allow to marinate for 24 hours.

Heat the olive oil in a large pan. Remove the oxtails from the wine and pat dry, reserve the wine and spices. Brown the oxtails on all sides and remove them to a braising pan. Add the carrot, celery and onions to the pan that the oxtails were browned in.

Lightly caramelize the vegetables, add the tomatoes and the thyme sprigs. Add the wine and spices from the marinade and reduce with the vegetables until almost dry.

Add the cooked vegetables to the browned oxtails in the braising pan and cover with the veal stock.

Cover with aluminum foil and cook in a 300F oven for about 6 hours or until the meat is beginning to fall away from the bone.