

Oxtails

Ingredients

- 3 pounds oxtails
- House Seasoning, recipe follows
- 1 teaspoon olive oil
- 1 can beef broth
- 1 cup red wine
- 1 tablespoon Worcestershire sauce
- 6 cloves garlic, large ones cut in 1/2
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 2 bay leaves
- One 8-ounce can tomato sauce
- 1/2 Vidalia onion, cut into 6 wedges
- 6 small new red potatoes, cut in 1/2
- 4 medium carrots, cut into 2-inch lengths
- 1 pot hot buttered rice

House Seasoning:

- 1 cup salt
- 1/4 cup black pepper
- 1/4 cup garlic powder

For Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Directions

Preheat oven to 300 to 350 degrees F.

Sprinkle the oxtails liberally with House Seasoning on both sides.

Coat the bottom of a heavy oven-proof Dutch oven with the olive oil. Once heated, add the oxtails and sear on all sides. Remove and set aside. Scrape up the brown bits from the bottom of the pan. Add the beef broth, red wine, Worcestershire sauce, and garlic cloves. Stir. Add basil, oregano, bay leaves, hot sauce, tomato sauce, and the reserved oxtails. Stir to combine all ingredients together.

Cover tightly, place in oven, and bake for 2 to 3 hours.

Remove from oven and bring to a simmer on stove top. Add the sweet onion wedges, red potatoes, garlic and carrots to the pot. Cover and simmer until potatoes are almost tender, roughly 15 minutes.

Serve oxtails with the vegetables over hot buttered rice.

House Seasoning:

Mix ingredients together and store in an airtight container for up to 6 months.