

OXTAIL STEW

FOR THE STEW

- 5 POUNDS OF OXTAILS
- 4 LARGE CARROTS
- 2 LARGE BROWN ONIONS
- 1 LEEK
- 6 CLOVES OF GARLIC
- 2 CELERY STALKS
- 1 BUNCH OF THYME
- 2 BAY LEAVES
- 6 PARSLEY STEMS
- 2 BOTTLES OF RED WINE
- 1 CAN OF SAN MARZANO TOMATOES

PEEL CARROTS, CELERY AND ONIONS. TRIM LEEK, SLICE LENGTHWISE AND RINSE AWAY GRIT. CHOP ROUGHLY.

TIE TOGETHER THYME, BAY LEAVES, AND PARSLEY STEMS WITH COTTON STRING.

PUT INGREDIENTS IN A LARGE DUTCH OVEN. POUR IN TWO BOTTLES OF FULL-BODIED RED WINE (CABERNET, MERLOT, COTES DU RHONE). ADD A TBSP OF PEPPERCORNS.

BRING TO A BOIL. IGNITE SURFACE WITH A KITCHEN MATCH AND ALLOW ALCOHOL TO BURN OFF.

WHEN WINE COOLS ADD OXTAILS. COVER AND REFRIGERATE OVERNIGHT.

PRE-HEAT OVEN TO 275.

REMOVE OXTAILS WITH A SLOTTED SPOON. DRAIN VEGETABLES IN A COLANDER. DISCARD VEGETABLES BUT RESERVE THE WINE MARINADE.

HEAT 1/2 CUP OF COOKING OIL IN THE DUTCH OVEN. MEANWHILE, DRY OXTAILS WITH PAPER TOWELS. SALT AND PEPPER.

BROWN OXTAILS A FEW PIECES AT A TIME IN THE DUTCH OVEN.

PEEL CARROTS AND ONION. DICE. PEEL AND CHOP GARLIC.

REMOVE OXTAILS TO A PLATE. POUR OFF MOST OF THE FAT. ADD 1/2 STICK OF BUTTER AND ALL THE CHOPPED VEGETABLES. COVER AND SWEAT FOR 5-10 MINUTES ON A LOW FLAME.

ADD OXTAILS. POUR IN WINE. EMPTY CANNED TOMATOES INTO A BOWL, SO YOU CAN CRUSH THEM WITH YOUR HANDS. ADD TO THE POT. BRING TO A BOIL.

PLACE IN THE OVEN, PARTIALLY COVERED (LID ASKEW). COOK FOR 3 HOURS. A FEW TIMES DURING THE COOKING, GENTLY ROLL THE MEAT OVER IN THE LIQUID WITH A BIG SPOON.

ALLOW TO COOL. REFRIGERATE FOR SEVERAL HOURS OR, IDEALLY, OVERNIGHT.

THE FAT WILL HAVE HARDENED. REMOVE AS MUCH AS YOU CAN WITH A SPOON.

HEAT ENOUGH TO LIQUEFY THE SAUCE. POUR OFF AS MUCH LIQUID AS YOU CAN INTO A LARGE SAUCEPAN. REDUCE BY ABOUT A THIRD. POUR BACK OVER THE OXTAILS IN THE DUTCH OVEN. BRING TO A SIMMER. ADD CHOPPED PARSLEY AND SERVE.

FOR THE VEGETABLES

10 SMALL FINGERLING POTATOES
10 MEDIUM CARROTS
10 BABY WHITE TURNIPS OR
6 RUTABAGAS CUT AND TRIMMED IN SMALLER PIECES

BRING A LARGE POT OF WATER TO A BOIL. SALT GENEROUSLY.

BOIL EACH VEGETABLE SEPARATELY. REMOVE WITH A SLOTTED SPOON AND PLUNGE INTO A SINKFULL OF COLD WATER. DRAIN IMMEDIATELY. DRY ON A TEA TOWEL.

MELT 1 STICK OF BUTTER IN A LARGE FRYING PAN. WHEN BUTTER IS FOAMING, ADD ALL THE VEGETABLES. SPRINKLE WITH 1 TSP OF SUGAR. SALT AND PEPPER GENEROUSLY.

SAUTÉ ON A MEDIUM FLAME, SHAKING THE PAN OCCASIONALLY, SO THE VEGETABLES BROWN LIGHTLY.

SERVE WITH CHOPPED PARSLEY, CHIVES OR BOTH.

SERVES 6-8