



## Braised Oxtails With Chorizo

Unctuous oxtails with a Spanish twist. I think of them as Matador oxtails and think the Spanish must eat a lot of them, considering. A saffron scented rice would go very well with the oxtails, or if you are feeling lazy, then some crusty bread.

### Makes 3 or 4 Servings

3 lbs. (2 – 3” pieces) meaty oxtails  
¾ tsp. salt  
½ tsp freshly ground black pepper  
1 Tbsp. EVOO  
2 oz. mild Spanish chorizo, cured not fresh chorizo, casing removed & finely chopped  
½ large onion, coarsely chopped  
2 medium carrots, coarsely chopped  
2 garlic cloves, chopped  
½ bay leaf  
1/8 tsp. each hot & sweet Spanish smoked paprika  
½ cup dry white wine  
14 oz. whole tomatoes, in puree, coarsely chopped  
1 Tbsp. each chopped flat-leaf parsley & cilantro  
1 ½ tsp. Sherry vinegar or red-wine vinegar

Equipment: A very large deep saucepan with a lid, Dutch oven such as Le Creuset or a roasting pan so long as the pan or pot will accommodate the oxtails in one layer.

Preheat the oven to 325 F.

Pat oxtails dry & sprinkle with salt & pepper. Heat the EVOO in the sauté pan over medium to medium high heat until oil is hot but not smoking; brown oxtails in batches without crowding, turning and browning on all sides. Transfer the oxtails, as they are browned, to a plate. Continue browning the remaining oxtails in the same manner & place on the plate with the previously browned oxtails.

Pour off all but 1 tablespoon of fat from the pan/pot; place the pan or pot over medium heat.

Add the chorizo, onion, carrots, garlic & bay leaf to the fat in the pan/pot & sauté until the onion is softened, stirring occasionally, for about 5 minutes; add the paprika & cook, stirring for about a minute maximum; add the wine & bring to a boil, stirring & scraping up any brown bits on the bottom of the pan; add the chopped tomatoes with their juice & bring mix the mixture to a boil; add the oxtails; cover pot & place in the oven for 2 ½ to 3 hours, until the meat is very tender, turning the oxtails over after 1 ½ hours of cooking. If the oxtails are cooking too rapidly, turn the oven down to 300 F as you don’t want the sauce to evaporate. There should be enough liquid after the oxtails have cooked so there will be a generous amount of sauce for each serving; Remove oxtails from the oven, skim the fat; stir in parsley, cilantro, vinegar & salt & pepper to taste.

**Note:** You can make the oxtails the day before; not adding the parsley, cilantro & vinegar until they have been reheated. Cool the oxtails, cover with a piece of either wax paper or baking parchment, then a lid. Remove oxtails from the fridge, remove any fat & reheat until hot, adding the parsley, cilantro & vinegar before serving.



