



OXTAIL SOUP

- 1 Oxtail
- 1 Tablespoon Fat
- 1 Large Onion, Chopped
- 3 Pints Stock
- 1 Carrot, Diced
- 1 Stalk Celery, Diced
- 1 Sprig Thyme
- 2 Sprigs Parsley
- 1 Bay leaf
- 1/2 Cup Chopped Tomatoes
- 1 Cup Claret
- 1 Tablespoon Worcestershire Sauce
- 6 Peppercorns
- Salt

DIRECTIONS

1. Wash oxtail well and split in small joints.
2. Melt fat, add pieces of tail, and when beginning to brown add chopped onion.
3. Fry until onion is a deep gold, then add stock, carrot, celery, thyme, parsley and bay leaf tied in a cheesecloth bag.
4. Add tomatoes and claret.
5. Season with Worcestershire sauce, crushed peppercorns, and salt.
6. Let boil up once.
7. Place in a the deep well of stove or a fireless cooker for 8 hours.
8. Remove herbs.
9. Separate meat from bones, reheat and serve.