


# Oxtail Ragù

*Total Time: 5 hours*

*Serves: 4*

## Ingredients

- ½ cup fennel seeds
  - ¼ cup black peppercorns
  - 2 tablespoons piment d'espelette or other chile powder
  - 1 tablespoon paprika
  - ½ cup equal parts extra-virgin olive oil and canola oil
  - 5 pounds oxtails, cut about 3 inches thick, trimmed
  - 2 medium yellow onions, diced
  - 2 medium carrots, peeled and sliced lengthwise
  - 2 leeks, sliced lengthwise
  - 2 cups red wine
  - 2 quarts beef stock
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- 8 ounces canned chopped tomatoes
  - A few sprigs fresh thyme
  - 2 large bay leaves
  - Salt and black pepper

## Directions

- 1 Preheat oven to 325 degrees. In a small pan over high heat, toast peppercorns and fennel until fragrant, 4 minutes. Let cool, then grind with a spice grinder. In a bowl, whisk together pepper-fennel mix, piment d'espelette and paprika.
- 2 Season oxtails liberally with salt, pepper and spice mix. In a large, heavy pot, heat 4 tablespoons oil over medium-high heat. Sear oxtails until browned all over, 4 minutes per side. Remove and set aside on a plate.
- 3 In the same pot, heat 4 tablespoons oil. Sauté onions, carrots and leeks until soft, 5 minutes. Deglaze with red wine and return oxtails to pot. Add stock and tomatoes. Bring to a boil. Add thyme and bay leaves and cover. Braise in oven until meat falls from bone, 3½ hours. Let rest in pot 45 minutes.
- 4 Use a slotted spoon to remove oxtails from braising liquid and place on a baking sheet. Pick meat from bones, discarding fat and cartilage. (Reserve bones for stock). Remove carrots from braising liquid, dice and add to picked oxtail meat.
- 5 Strain liquid into a saucepan and bring to a simmer. Skim fat and season with salt and pepper. Add meat to liquid and serve over pasta or polenta.

**Serve with Sarah's Vineyard Estate Madonne.**