

# Tim Farmer's Country Kitchen

## OXTAIL STEW

*Oxtail*  
*Flour/Salt/Pepper*  
*¾ onion, chopped*  
*2 stalks celery, chopped*  
*2 carrots, chopped*  
*4 garlic cloves*  
*3 tablespoons tomato paste*  
*4 cups red wine*  
*2 cups beef stock*  
*3 cups diced tomatoes*  
*3 bay leaves*  
*2 tablespoons thyme*  
*Dash of salt*  
*Dash of pepper*  
*Dash of basil*  
*5 potatoes*



Cut oxtail into 3 inch pieces. Coat in flour, salt and pepper. Brown in pan and remove. Add onions, celery and carrots. Cook until soft, and add garlic. Add tomato paste and deglaze with 1 cup of wine. Reduce. Add remaining wine and rest of ingredients. Simmer 3 - 3/12 hours. Remove oxtail, separate meat from bones, and return meat to pot. Add potatoes and simmer 40 minutes.

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