

Oxtail Ragu

Jacob · 30/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

4

Description

Richly browned oxtail sections are simmered low and slow in a rich tomato sauce until the meat comes off the bone. This oxtail ragu is almost foolproof. The only way to screw up this incredibly succulent cut of beef is not to cook it long enough.

Ingredients

- 3 ½ pounds beef oxtail
- cut into 2-inch sections - 1 tablespoon olive oil - salt and freshly ground black pepper - 1 large yellow onion
- diced - 6 cloves garlic
- roughly chopped - 4 cups tomato sauce or puree
- or more if desired - 2 cups chicken broth
- or enough to cover the oxtails - ¼ cup sherry vinegar - 2 sprigs fresh thyme - 2 sprigs fresh oregano - 1 sprig fresh rosemary - 1 teaspoon kosher salt
- plus more to taste - ¼ teaspoon red pepper flakes

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Lightly oil a baking pan large enough to hold oxtails in a single layer. Rub oxtail sections with olive oil; season with salt and black pepper. Place onion and garlic in prepared pan; place oxtails on top. Roast in the preheated oven 25 minutes. Flip oxtails; continue roasting until well browned
2. 20 to 35 minutes more. Add tomato sauce
3. chicken stock
4. vinegar
5. thyme
6. oregano
7. rosemary
8. 1 teaspoon kosher salt
9. and red pepper flakes to the baking pan; stir and transfer mixture to a large pot. Place over medium-high heat until sauce begins to simmer. Cover
10. reduce heat
11. and simmer over low heat until oxtails very tender and easily separate from bones
12. 4 to 5 hours. Skim off fat before serving. Cook's Tip: Serving tip: Serve oxtails over rigatoni with a ladleful of sauce and some freshly grated Parmigiano-Reggiano cheese and chopped parsley. This recipe should yield enough sauce and meat for 1 pound of pasta. Since this ragu does take so many hours to simmer
13. it's almost always best to make this the day before you serve it.