



Oxtails with Gravy

Oscar · 28/09/2024



Prep Time

2 hrs 55 mins

Difficult

Medium

Servings

6

Description

This oxtail recipe was my moms and its a soul food blast from the past I adjust spices to my taste I love lots of spices You can double the gravy if you like My family loves this dish served with rice

Ingredients

- - 2 pounds beef oxtail - 1 onion
- chopped - 1 clove garlic
- minced - 1 tablespoon Greek seasoning - 1 tablespoon salt
- or more to taste - 1 teaspoon ground black pepper
- or more to taste - 1 teaspoon seasoning salt - 4 cups water
- or as needed - 2 tablespoons bacon drippings or shortening - 2 tablespoons all-purpose flour - 2 dashes browning sauce - 1 pinch garlic powder
- or to taste

Instructions

1. Place oxtails
2. onion
3. garlic
4. Greek seasoning
5. 1 tablespoon salt
6. 1 teaspoon pepper
7. and seasoning salt in a large stockpot. Fill with enough water to cover oxtails and place over high heat. Bring to a boil. Cover and reduce heat to medium. Cook oxtails until tender
8. 2 1/2 to 3 hours. Remove from heat and reserve 2 cups broth. Dotdash Meredith Food Studios Warm bacon drippings or shortening in a skillet over medium heat. Add flour; cook and stir for 3 minutes. Dotdash Meredith Food Studios Stir in 2 cups reserved broth and browning sauce. Season with salt
9. pepper
10. and garlic powder. Cook
11. stirring constantly
12. until gravy thickens. Dotdash Meredith Food Studios Place oxtails in the skillet; stir to coat with gravy. Cook
13. stirring occasionally
14. over medium-low heat until warmed through
15. about 5 minutes. Dotdash Meredith Food Studios Editor's Note: The salt content shown in the nutrition information reflects the large amount of salt added to the cooking liquid
16. most of which is discarded.