

## Oxtail Stew

**A delicious oxtail stew recipe that I've been cooking for years, and is a winner every time!**

This is best cooked the day before you want to serve it, and is a brilliant winter warmer.

### ***Ingredients***

1 large oxtail  
Flour  
2 tbsp oil  
1-2 onions, sliced  
2 tbsp celery, chopped  
1 dumpie beer, or same amount red wine  
200ml beef stock  
1 tbsp tomato puree  
1 tbsp brown vinegar  
1 tbsp brown sugar  
2 bay leaves  
salt and pepper

### ***Method***

Trim the excess fat off the oxtail, and coat it in flour. Sauté until golden brown. Remove and cool. Heat the beer or wine, add the stock, tomato purée, vinegar, sugar, bay leaves, and salt and pepper, and bring to the boil. Add the oxtail and vegetables. Cover and cook on low heat for 3 hours until tender. Cool, then chill in the fridge. The next day, remove the fat which has settled on the top, and reheat and serve.

**Best served with mashed potato (if you ask me ;-)**