

Braised Oxtails in the Style of Jerez

Ingredients

- olive oil
- 4 lbs oxtail pieces
- 2 yellow onions, sliced
- 2 tomatoes, cubed
- 1 red bell pepper, sliced
- 4 garlic cloves, peeled and cut in half
- salt & pepper to taste
- 1 750 ml bottle of Spanish oloroso or amontillado sherry

Directions

Pour a thin layer of olive oil into a large sauté pan. Place the oxtails on the oil in a single layer. Cover with the onion slices, tomatoes, red bell pepper slices and garlic cloves. Season with salt and pepper to taste. Pour the sherry on top and then enough water to cover the oxtails. Place on the stove and bring to a boil over high heat. Reduce heat to very low and simmer for 6 hours.