



Oxtail Potjie

Use potjie pot size no. 4 to make the perfect amount of this delicious stew.

Serves: 8

Recipe Type: Mains

Ingredients

Main Ingredients

- 1 kilogram PnP oxtail, cut into 5cm thick pieces
- 10 slices diced bacon, cut into 2.5cm pieces
- 125 ml flour, (½ cup), seasoned with salt and pepper
- 4 cups PnP beef stock, (1 litre)
- 2 tbsp PnP tomato paste, heaped
- 1 can halved cherry tomatoes, in sauce
- 2 bay leaves
- 3 sprigs PnP rosemary
- 6 large leeks, coarsely chopped
- 2 large PnP onions, coarsely chopped
- 6 large PnP carrots, coarsely chopped
- 20 button mushrooms, sliced in half
- 1 cup Beyersklook cabernet/merlot, (250ml) or other good red wine
- 125 ml sherry, (½ cup)
- 125 ml PnP cream, (½ cup)
- 2 tbsp PnP butter, (30ml)
- 2 tbsp PnP olive oil, (30ml)
- 2 tbsp PnP crushed garlic, (30ml)
- 1 dash salt and pepper, to taste

Method

- Prepare a direct fire and make sure you have hot coals for the start of the potjie. Be sure to have a small fire on the side to add coals throughout the cooking process.
- Dry oxtails with paper towel.
- Put seasoned flour in a ziplock bag, then add the oxtail and shake to coat with flour.
- Heat butter and olive oil and sauté bacon pieces.
- Remove bacon and brown Oxtail in resulting fat, remove and drain.
- Finely dice 4 of the carrots.
- Coarsely chop the onions and the leeks.
- Add the finely diced carrots, leeks, onions and sauté until softened.
- Add oxtail, bacon, rosemary, bay leaves, garlic, tomato paste, tinned tomatoes, red wine, sherry.
- Bring slowly to a boil and cook for 2-3 hours over low heat on the braai. Add some hot coals from the side fire every hour.
- 1 hour before serving cut the remaining carrots into 1 inch pieces, add them and mushrooms and continue cooking slowly.
- Just prior to serving, add cream and stir in.
- If you want to thicken the sauce, mix some cornstarch with the cream before adding. Cook for 20 minutes before serving.

Serve with creamy mashed potatoes, roasted vegetables and Beyersklook cabernet/merlot.