



Many things come to mind when I think about heavenly dishes and my perfect, sinfully tender oxtail has got to be one of them!!!



Ingredients

1 kg of Oxtail	2 tablespoons of curry
1 red onion, diced	1 tablespoon of smoked paprika
¼ cup of dania stems	1 tablespoon of onion powder
½ teaspoon of dried thyme/4 sprigs of fresh thyme	1 tablespoon of garlic powder
1 heaped tablespoon of minced ginger	1 tablespoon of coriander powder
1 heaped tablespoon of minced garlic	1 teaspoon of cumin
2 tablespoons of tomato paste	2 bay leaves
1 large tomato, diced	Chillies to simmer
1 tablespoon of brown sugar	Salt to taste
	Vegetable oil to cook

Method

Begin by searing your oxtail. Once brown and golden, set aside. In the same sufuria, add some salt, and then proceed to sear your red onion, garlic, ginger, thyme, dania stems. Once softened, add in the tomatoes, tomato paste and the spices. Simmer for a few minutes and then add in the seared oxtail. Add in a bit of stock and cover. Allow this to simmer for low and slow for 5 hours and once tender, serve.



SERVE WITH: your favorite starch and veggie!



This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/most-tender-oxtail-ever/>

Youtube Video : <https://youtu.be/gPJoELy3IHQ>