

Coda alla vaccinara

Ingredients:

4 servings

- 2-3 lbs oxtail, cut into pieces
- 2 tbsp olive oil
- 1/4 cup guanciale, chopped
- 1/4 cup onion, diced
- 1/4 cup celery, diced, plus one stalk
- 1/4 cup carrot, diced
- 2 cloves of garlic, diced
- Two 28 oz. cans whole peeled San Marzano tomatoes
- 1 cup dry white wine
- 1 bay leaf
- 2 whole cloves
- 1 tsp cinnamon or unsweetened cocoa powder
- Salt and black pepper, to taste
- A handful of pine nuts
- A handful of raisins

Instructions:

1. In a large heavy-bottomed pot, heat olive oil over medium-high heat. Salt and pepper the pieces of oxtail on all sides and sear them in the oil, turning them until browned on all sides.
2. Add the guanciale to the olive oil and cook until it renders fat. Add the diced onions, carrots, celery, and garlic. Sauté for about 10 minutes.
3. Increase the heat, pour in the white wine, and let it reduce for several minutes.
4. Add the whole tomatoes, passing them through a food mill first to remove the skin and seeds or crushing them with your hands.
5. Add the bay leaf, cinnamon or cocoa powder, salt, and pepper.
6. Cover and simmer on low heat for 4 hours, stirring occasionally, until the meat is tender and begins to fall off the bone.
7. In the final 30 minutes, add the celery stalk cut into thin strips, pine nuts, and the raisins.
8. Remove the oxtail from heat and let it rest a few minutes before serving.

Note:

The traditional recipe calls for cloves, cinnamon or cocoa, pine nuts, and raisins. Not everyone appreciates those flavors, so feel free to experiment, and if it's not to your liking, leave them out.

Enjoy oxtail on its own with plenty of crusty bread, or for a heartier dish, serve it over polenta.

