



Chefzeca Oxtail Curry

Ingredients

2 pounds of oxtail cut into 1/2 inch pieces
1/2 inch slice of fresh ginger root
4 to 6 garlic cloves; crushed or minced
1/2 teaspoon of chili powder (for a spicery flavor add up to 1 teaspoon of chili powder)
1 teaspoon of ground white or black pepper
1 teaspoon salt (or to taste)
1 piece of star anise
4 inch stem of lemon grass (if dried please crush or fresh whole)
1, 8 ounce can of chopped water chestnuts
14 ounce can of coconut milk
3 cups of water
1 cup of white wine
4 medium white or yellow potatoes sliced into 1/4 inch round slices
3 chopped scallions
1 teaspoon of coconut curry blend
1 teaspoon of curry thai red blend
6 teaspoons of olive oil
1 cup of white cabbage, finely chopped

Preparation

Heat olive oil. Add the chopped cabbage, salt and pepper. Saute for approximately 10 minutes. Add the oxtail and brown thoroughly. Stir often to obtain even browning. Add the chopped scallions and garlic. After 5 minutes add the white wine. Let the mixture come to a boil. Evaporate the alcohol from the wine. You'll know when the alcohol has evaporated as the alcohol vapor smell goes away. The oxtail needs to cook (simmer) on low flame for up to one hour until it is tenderized. (it should be tender to the point that it releases from the bone). As the oxtail cooks the water/wine will evaporate. An additional cup of water may need to be added.

Now add the ginger, chili powder, anise, lemongrass, coconut milk and water. Let the mixture come to a boil. Add the potatoes, chestnuts, coconut and thai currys. Let simmer for 20-30 minutes. Serve immediately.