**French Style Oxtails**

**Marinade:**

2# oxtails

1 onion cut into ¼ in strips

1 carrot peeled and cut into ½ in slices

1 whole head of garlic, cut in half across the middle

2 bay leaves

1 Tbsp. whole peppercorns

1 Tbsp. salt

1 bottle cheap red wine

**Other Ingredients:**

3 Tbsp. oil (not olive)

2 sprigs thyme

1 sprig rosemary

2 slices orange peel

5 whole cloves

2 cups beef stock or broth

1 Tbsp. cocoa powder

**INSTRUCTIONS**

**Marinade:**

1. Make this at least the night before. You want it to marinate for at least 8 hours, but you can marinate it for up to 24.
2. Mix the oxtails, onions, carrots, garlic, bay leaves, salt and pepper, and wine in a large bowl. Cover with red wine. Put this in the fridge until you are going to cook it.

**Cooking:**

1. The cooking process takes about 6 hours, so make sure you have time.
2. Preheat your oven to 300ºF.
3. In a pot large enough to hold all ingredients, heat the oil over medium heat.
4. Take just the oxtails out of the marinade. Cook them on both sides until they brown in the hot oil.
5. Pour the wine from the marinade into the pot with the oxtails after they are brown and bring it to a simmer.
6. Add the rest of the marinade ingredients from the bowl along with all of the “other ingredients.”
7. Cook this for 3-4 hours, or until the oxtails are tender.