

# Oxtails with Buttered Noodles



Monday is the Chinese New Year and it's the Year of the Ox ~ if you've never had oxtails, this is the perfect time to try this recipe. They're inexpensive, easy to prepare and taste absolutely amazing.

Serves 2

|  |   |                 |
|--|---|-----------------|
| 2 whole oxtails, sliced into 2" pieces | 1/4c soy sauce                          | 2c dry red wine |
| 1t salt                                | 2 large yellow onions, coarsely chopped | 4~6c water      |
| 1t black pepper                        | 4 bay leaves                            | 2oz egg noodles |
| 1t garlic powder                       | 8 garlic cloves, coarsely sliced        | 2T butter       |

Preheat oven to 350. Place oxtails in large zip~lock bag. Add salt, pepper, garlic powder and soy sauce. Toss well. Place seasoned oxtails in medium casserole dish and top with onions, garlic and bay leaves. Add red wine and enough water to fill pan half full. Cover with foil.

Bake until oxtails are tender, approximately 3~4 hours. Remove foil and broil under broiler 5~6 minutes.

Prepare noodles according to package directions. Toss with butter and top with oxtails, onions and juices.

Prepare Ahead Tip

Cooked oxtail mixture can be refrigerated, covered, for 72 hours.

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