

More than 1 hour

Serves 6

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Ingredients:

- Salt and milled pepper
- 1.5kg oxtail
- 2 Tbsp (30ml) olive oil
- 2 stalks celery, chopped
- 1 packet (4) spring onions, chopped (keep green and white parts separate)
- 4 cloves garlic, chopped
- 3cm knob ginger, peeled and sliced
- 1 stick cinnamon
- 2 star anise
- 2-4 whole dried chillies
- 1 cup (250ml) Chinese rice wine or dry sherry
- ½ cup (125ml) apple cider vinegar
- ½ cup (125ml) brown sugar
- Juice (60ml) of 2 limes + extra wedges for serving
- ¼ cup (60ml) thick soy sauce
- ½ cup (125ml) beef stock
- 1 punnet (20g) fresh coriander, stalks and leaves separated
- Fresh chilli, chopped, for serving

Method

1. Preheat oven to 160°C.
2. Season meat and heat half the oil in an ovenproof pan.
3. Brown meat in batches, remove and set aside.
4. Sauté celery, white parts of spring onion, garlic and ginger in remaining oil for a minute.
5. Add spices and chillies, return meat to pot and cook for about a minute.

6. Add rice wine, vinegar, sugar, lime juice, soy sauce, stock and coriander stalks.
7. Cover, place in the oven and cook for about 3 hours.
8. Uncover and cook for a further 30-45 minutes.
9. Serve topped with coriander leaves, green parts of spring onion, fresh chilli and lime wedges.

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