

*Chef Pascarella's Oxtail Marmalade Crostino with Yogurt and Pistachio Gremolata*

4-6 servings

2 lbs. oxtail  
1 cup white wine  
1 cup red wine  
4 cups chicken stock  
1 carrot, peeled and chopped  
1 stalk celery, chopped  
1 onion, chopped  
2 bay leaves  
1 T. whole peppercorns  
1 T. juniper berries  
2 cups sherry wine  
1 cup sugar  
½ cup canola oil

4 slices of crusty Italian bread

6 T. Greek yogurt  
2 T. extra virgin olive oil

Gremolata:

1 orange, zested  
20 leaves flat-leaf parsley, thinly sliced  
2 T. freshly grated horseradish  
½ cup pistachios, toasted and finely chopped  
Salt & Pepper to taste

- 1 ) Generously season the oxtail on all sides with salt and pepper. In a heavy-bottomed sauté pan, heat half the canola oil until hot then add oxtail and sear on all sides. Remove from pan and place into a braising pan large enough to hold all the meat and vegetables comfortably.
- 2 ) Pour the wine into the sauté pan used to sear the oxtail. Bring to a boil, add to the braising pan with the oxtail. Repeat process with the chicken stock. Add the carrot, celery, onion, bay leaves, peppercorns and juniper berries to the braising pan, cover with aluminum foil, and braise in the oven at 350 degrees for 3 hours.
- 3 ) Once the oxtail is tender, remove and pick all the meat off the bones. Strain and reserve the liquid from the braising. Reduce liquid in a stock pot by ¼. In another stock pot, add the sherry wine and the sugar, and cook until syrupy. Add the oxtail and its liquid to the sherry wine and cook until the liquid resembles maple syrup and the oxtail has a light sweetness to it. Taste and for added sweetness, if desired, add another ¼ cup sugar. Set aside.
- 4 ) In a non-reactive bowl, combine greek yogurt, ½ tsp. salt, ⅛ tsp. fresh cracked black pepper, and 1 tsp. extra virgin olive oil. Whisk until the oil emulsifies into the yogurt.
- 5 ) In another bowl add the parsley, horseradish, orange zest, pistachios, pinch of salt, and 1 tsp. extra virgin olive oil.
- 6 ) To assemble, lightly brush the Italian bread with olive oil, place on a baking sheet, and lightly toast evenly to golden brown. Top toast slices with a mound of oxtail, top with a heaping T. of yogurt mixture, the gremolata, and a drizzle of EVOO.

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