

## Oxtail Soup Recipe

**Ingredients:** Serves 4

1kg oxtail/beef tail, cut into serving pieces  
½ tablespoon chopped ginger  
½ nutmeg, bruised  
1 scallion, cut into 2-3 pieces  
1 tablespoon margarine  
200g carrots, cut into 3cm pieces, then halved or quartered  
250g potatoes, cut into 4-6 pieces  
salt

**Ground Spices:**

6 shallots  
3 cloves garlic  
1 teaspoon peppercorns

**Garnishing:**

Fried shallots  
scallions  
chopped Chinese parsley  
melinjo nut crackers

**Method:**

Put oxtail in a pan with 2 liters water and bring to the boil. Carefully scoop off and discard the scum floating on the surface. Discard the stock and replace with 2 liters clean water. Add chopped ginger, nutmeg and scallion. Cover the pan and simmer over low heat until tender. Remove the tail, reserving 1½ liters stock. Bring the stock to the boil, then add oxtail. Heat margarine and fry ground spices until fragrant. Add to the boiling stock, then add carrots and potatoes. Bring to the boil until the ingredients are thoroughly cooked. Garnish with fried shallots, scallions, Chinese parsley and melinjo nut crackers. Serve hot.

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