

Oxtail Stew Recipe

Ingredients:

1 kg oxtail, cut into 4-cm pieces
2.25 liters water
2 tablespoons cooking oil
2 onions, peeled and sliced
1 tablespoon light soy sauce
1 teaspoon dark soy sauce
4 medium potatoes, peeled and halved
1½ teaspoons salt
1 teaspoon vinegar

Ingredients to be ground:

2.5-cm stick cinnamon
5 cloves
¼ piece nutmeg

Method:

Into a pressure cooker, put oxtail and water. Cook for 30 minutes. Heat oil in a cooking pot or kuali (wok) and fry onions until transparent. Add ground spices and fry until fragrant. Add cooked oxtail and liquid from pressure cooker. Bring to the boil. Add both soy sauces and potatoes. Simmer over low heat until potatoes are cooked. Add salt and vinegar.

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