

Oxtail Fried Rice

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Ingredients:

2 lbs oxtails (cleaned/trimmed)
1 medium red bell pepper (small diced)
3 whole garlic cloves (peeled/smashed)
1 large yellow onion (small diced)
1/2 shallot (minced)
2 tablespoon kosher salt
1 tablespoon black pepper
2 teaspoons Spanish paprika
1 teaspoon onion powder
1 thyme sprig
1 tablespoon soy sauce
2 tablespoons gochujang
1 cup sweet plum wine
2 tablespoons brown sugar
4 tablespoons olive oil
32 oz beef stock
2 green onion stalks thinly sliced (divide white part and green part, reserve green for garnish)
1 shisho leaf (chiffonade)
1/4 cup rough chopped cilantro
4 thinly sliced Brussels sprouts
1 ear corn (kernels removed)
1 tablespoon finely minced lemongrass
5 eggs
1 tablespoon unsalted butter
Katsuo Fumo Furikake (Rice Seasoning)
3 cups cooked (day old/cold basmati rice)
3 tablespoons canola oil
2 teaspoons sesame oil
5 tablespoon Chile sa-te sauce
4 tablespoons soy sauce
1/2 cup butter beans (drained from can)

Garnish:

- 1 shisho leaf & 1/3 cup cilantro rough chopped
- Thinly sliced green onions

Recipe:

- 1.) In a medium bowl add oxtails, garlic cloves, thyme sprig, salt, pepper, onion powder, paprika, brown sugar, gochujang, and soy sauce.
- 2.) Mix well until incorporated with hands; let marinate overnight in fridge (at least 4 to 5 hours)
- 3.) Add olive oil to medium cast iron Dutch oven, and bring to high heat.
- 4.) Sear oxtails on all side until well browned, remove oxtails from Dutch oven.
- 5.) Add 1/2 diced onions, diced peppers, garlic cloves, and thyme sprig to Dutch oven, sauté until caramelized and fragrant.
- 6.) Add plum wine to Dutch oven to deglaze, reduce by 1/2, and add beef stock; bring to a boil.
- 7.) Add oxtails back to Dutch oven, reduce to medium low heat and braise for 2 to 2.5 hours until fork tender.
- 8.) Remove oxtails from Dutch oven, and allow to cool, to the touch. About 6 to 8 mins.
- 9.) Using 3 of the eggs, whisk in a small bowl until egg and yolk evenly incorporated
- 10.) In a small saucepan on medium high heat, add butter and melt; add whisked eggs and make medium firmness scramble eggs, constantly stirring to not brown eggs.
- 11.) Remove eggs from pan and set aside
- 12.) Bring wok to high heat, add canola oil and sesame seed oil to pan
- 13.) Add yellow onion, lemongrass, shallots, corn and green onion whites stir fry for about a minute.
- 14.) Add Brussels sprouts, butter beans, and a pinch of kosher salt; continue to stir fry for about 2 mins until Brussels sprouts are wilted and butter beans and slightly browned.
- 15.) Add sa-te sauce, soy sauce, oxtail meat, and cold basmati rice to wok, and stir fry for about 4 to 6 until rice is browned, fried, and everything incorporated.
- 16.) Add scrambled egg, chiffonade shisho leaf, and rough chopped cilantro, season to taste with soy sauce; stir fry and additional 1 to 2 mins.
- 17.) In a sauté pan, turn to medium high heat, add 1 tablespoon butter, and fry two sunny side up eggs; season with a pinch kosher salt.
- 18.) Remove sunny side up eggs from pan, and top oxtail Fried rice with egg. Finish dish with additional chopped shisho leaf, cilantro, and thinly sliced green onion.
- 19.) Sprinkle furikake on top of egg, serve oxtail fried rice immediately.

Yield: 2 to 3 servings

