

## Braised Oxtails: Slow-Cooked, Tender & Rich Red Wine Gravy Recipe

Braised Oxtails: Slow-Cooked Perfection in a Rich Red Wine Gravy!



**OVEN**  
**325°F**

**TIME**  
**5 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

3 lbs oxtails (cut into segments, usually available from your butcher)  
Salt and black pepper, to taste (generously!)  
2 tablespoons olive oil  
1 large onion, chopped  
2 carrots, chopped  
2 celery stalks, chopped  
4 cloves garlic, minced  
2 tablespoons tomato paste  
1 cup red wine (dry, such as Cabernet Sauvignon, Merlot, or Pinot Noir)  
2 cups beef broth (low sodium preferred)  
2 sprigs fresh thyme  
2 bay leaves  
1 tablespoon Worcestershire sauce  
1 teaspoon smoked paprika  
Fresh parsley, chopped (for garnish)

#### Swaps and Notes:

**Oxtails:** Look for meaty oxtail pieces from your butcher or well-stocked grocery store. The bone marrow adds incredible richness.

**Red Wine:** A dry red wine is essential for deglazing and building depth of flavor. Don't use cooking wine. If you prefer to omit alcohol, use extra beef broth, but the flavor profile will be different.

**Vegetables:** The "mirepoix" (onion, carrots, celery) forms the aromatic base of the gravy.

**Tomato Paste:** Adds umami depth and helps thicken the sauce.

**Smoked Paprika:** Contributes a lovely smoky warmth. Regular paprika can be used, but smoked is preferred.

**Fresh Herbs:** Fresh thyme and bay leaves infuse the gravy with earthy flavors. Dried herbs can be substituted (use about 1/3 the amount).

**Worcestershire Sauce:** Adds a subtle tang and umami boost.

**Directions:**

**Season Oxtails:** Season the oxtails generously on all sides with salt and black pepper. Don't be shy; this builds the foundational flavor.

**Brown Oxtails:** In a large Dutch oven or heavy pot with a tight-fitting lid (this is crucial for braising), heat 2 tablespoons olive oil over medium-high heat until shimmering. Add the seasoned oxtails and brown them on all sides, working in batches if necessary to avoid overcrowding the pot (overcrowding will steam, not brown). This step is essential for developing deep, rich flavor. Remove the browned oxtails from the pot and set aside.

**Saut  Vegetables:** In the same pot (don't clean it! The browned bits on the bottom are called "fond" and are packed with flavor), add the chopped onions, carrots, and celery. Saut  until softened, about 5 minutes, scraping up any fond bits from the bottom.

**Add Aromatics & Tomato Paste:** Stir in the minced garlic and tomato paste with the softened vegetables. Cook for another 2 minutes, stirring constantly, allowing the tomato paste to deepen in color and flavor.

**Deglaze with Wine:** Pour in the red wine and deglaze the pot, scraping up any browned bits from the bottom with a wooden spoon. Bring to a simmer and let it simmer for 3 minutes to reduce slightly and allow the alcohol to cook off.

**Add Liquids & Herbs:** Add the beef broth, Worcestershire sauce, fresh thyme sprigs, bay leaves, and smoked paprika. Stir everything well to combine.

**Return Oxtails & Simmer:** Return the seared oxtails to the pot, making sure they're mostly submerged in the liquid. If needed, add a little more beef broth to cover them.

**Braise:** Cover the pot tightly with its lid. Reduce the heat to low and simmer gently on the stovetop for 3 to 3.5 hours, or until the meat is incredibly tender and literally falling off the bone.

Alternatively, braise in a 325 F (163 C) oven for the same amount of time. Oven braising often provides more even heat.

**Skim Fat & Serve:** Once cooked, remove the oxtails

from the pot. Skim any excess fat from the surface of the gravy (the fat will likely rise to the top). Return the oxtails to the gravy. Garnish with fresh chopped parsley for a pop of color and freshness. Serve hot.

Tips for Success:

Generous Seasoning: Oxtails can take a lot of seasoning. Don't be shy with salt and pepper before browning.

## DIRECTIONS

1. **Making :** Braised Oxtails requires time and patience, but the active prep is minimal, allowing the low-and-slow cooking to do the magic!
2. **Season :** Oxtails: Season the oxtails generously on all sides with salt and black pepper. Don't be shy; this builds the foundational flavor.
3. **Brown :** Oxtails: In a large Dutch oven or heavy pot with a tight-fitting lid (this is crucial for braising), heat 2 tablespoons olive oil over medium-high heat until shimmering. Add the seasoned oxtails and brown them on all sides, working in batches if necessary to avoid overcrowding the pot (overcrowding will steam, not brown). This step is essential for developing deep, rich flavor. Remove the browned oxtails from the pot and set aside.
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5. **Add : Aromatics & Tomato Paste:** Stir in the minced garlic and tomato paste with the softened vegetables. Cook for another 2 minutes, stirring constantly, allowing the tomato paste to deepen in color and flavor.
6. **Deglaze with : Wine:** Pour in the red wine and deglaze the pot, scraping up any browned bits from the bottom with a wooden spoon. Bring to a simmer and let it simmer for 3 minutes to reduce slightly and allow the alcohol to cook off.
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- and smoked paprika. Stir everything well to combine.
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  10. **Skim : Fat & Serve:** Once cooked, remove the oxtails from the pot. Skim any excess fat from the surface of the gravy (the fat will likely rise to the top). Return the oxtails to the gravy. Garnish with fresh chopped parsley for a pop of color and freshness. Serve hot.
  11. **Tips for Success: Generous Seasoning:** Oxtails can take a lot of seasoning. Don't be shy with salt and pepper before browning.
  12. **Good : Sear is Crucial:** The browning step is non-negotiable for flavor development. Take your time and brown well on all sides.
  13. **Deglaze : Thoroughly:** Scraping up the fond is where a huge amount of flavor comes from.
  14. **Low and : Slow:** Patience is key for tender oxtails. Long, gentle cooking is needed to break down the connective tissue.
  15. **Skim : Fat:** Oxtails release a good amount of fat. Skimming it off at the end results in a richer, cleaner-tasting gravy.
  16. **Rest (Optional but good):** While usually served immediately, a very short rest (5-10 minutes) after braising can help.
  17. **Serving Suggestions and Pairings:** Braised Oxtails in Red Wine Gravy are a hearty, comforting main course that demands simple accompaniments to soak up all that incredible sauce. They are traditionally served over:
    18. Creamy mashed potatoes
    19. Fluffy rice
    20. Polenta
    21. Or even a wide egg noodle
    22. A side of steamed green beans or roasted carrots would round out the meal beautifully. For other fantastic hearty and slow-cooked dishes, you might also love my Slow Cooker Beef Brisket with BBQ Sauce or my This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort.
  23. **Storage and Leftover Tips:** Braised Oxtails taste even better the next day as the flavors continue to meld! Store leftovers in an airtight container in the refrigerator for up to 3-4 days. To reheat, gently warm in a pot on the stovetop over low heat, adding a splash of beef broth or water if the gravy has thickened too much. You can also microwave individual portions. Braised oxtails freeze exceptionally well for up to 3 months; thaw in the refrigerator overnight before reheating.
  24. **More Recipes You Will Love:** If you loved the tender

beef and comforting flavors of this braised dish, here are a few more fantastic savory recipes that I think you'll absolutely love:

25. For a simple yet delicious skillet meal, my : This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor is a fantastic choice.

## SWAPS & NOTES

**Oxtails:** Look for meaty oxtail pieces from your butcher or well-stocked grocery store.

The bone marrow adds incredible richness.

**Red Wine:** A dry red wine is essential for deglazing and building depth of flavor.

If you prefer to omit alcohol, use extra beef broth, but the flavor profile will be different.

## TIPS FOR SUCCESS

**Generous Seasoning:** Oxtails can take a lot of seasoning.

Don't be shy with salt and pepper before browning.

**Good Sear is Crucial:** The browning step is non-negotiable for flavor development.

Take your time and brown well on all sides.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/braised-oxtails-slow-cooked-tender-rich-red-wine-gravy-recipe/>