

## Rich & Hearty Oxtail Soup Recipe You'll Crave All Winter Long

Oxtail Soup Recipe: Slow-Simmered Comfort in a Bowl



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 3 lbs. oxtails
- 2 Tbsp. vegetable or canola oil
- 2 tsp. salt
- 1 tsp. black pepper
- 2 medium onions, peeled and chopped
- 2 stalks celery, chopped
- 3 cloves garlic, minced
- 2 Tbsp. tomato paste
- 2 Tbsp. Worcestershire sauce
- 1/3 cup sherry (optional, or sub beef broth)
- 1 tsp. dried thyme
- 1 bay leaf
- 6 cups beef broth
- 1 lb. carrots, peeled and sliced
- 3 russet potatoes, peeled and cubed
- Optional: your favorite hearty veggies (turnips, green beans, etc.)
- 1/4 cup chopped fresh parsley, for garnish

#### ? Ingredient Swaps & Notes:

Sherry substitute: If you skip the sherry, use extra broth and a splash of balsamic vinegar for depth.

Broth boost: Homemade beef broth takes it to the next level if you have time.

More veggies: Add parsnips, turnips, or even corn cut from the cob in the last 30 minutes.

No oxtail? Substitute beef shank or short ribs for a slightly different but still rich flavor.

??? Step-by-Step Instructions:

? Tips for Success:

Browning is key: Don't skip the searing step-it's what builds the flavor base.

Skim the fat: For a lighter broth, skim off fat after cooking or refrigerate and remove solidified fat.

Use a heavy-bottomed pot: A Dutch oven holds heat evenly and makes for steady simmering.

? Serving Suggestions & Pairings:

Crusty bread or cornbread

A fresh green salad

A glass of classic red wine or cold beer

? Storage & Leftover Tips:

Fridge: Store in an airtight container for up to 4 days.

Freezer: Freeze in quart-sized containers for up to 3 months.

Reheat: Simmer gently on the stove or microwave in short intervals, stirring often.

## DIRECTIONS

- 1.** Step 1: Sear the Oxtails Pat your oxtails dry and season with salt and pepper. In a large Dutch oven or heavy soup pot, heat oil over medium-high. Add oxtails in batches (don't overcrowd) and sear on all sides, about 6 minutes total. Remove and set aside.
- 2.** Step 2: SautØ the Aromatics Pour off about half the fat. Reduce heat to medium. Add onions and celery, and cook for about 10 minutes, stirring occasionally, until soft. Stir in garlic and cook another 30 seconds until fragrant.
- 3.** Step 3: Build the Base Add tomato paste and Worcestershire sauce. Stir until the paste darkens slightly. Deglaze the pan with sherry (or broth) and scrape up any browned bits. Bring to a simmer.
- 4.** Step 4: Simmer Low and Slow Return the oxtails (and any juices) to the pot. Add thyme, bay leaf, and beef broth. Stir, bring to a boil, then reduce to low. Cover and simmer for 2 ½ hours, stirring every 30-40 minutes.
- 5.** Step 5: Add Veggies & Finish Cooking Add carrots, potatoes, and any other veggies. Cover and continue cooking for another 30 minutes, until meat is tender and falling off the bone.
- 6.** Step 6: Serve It Up You can serve the oxtails whole (bone-in) or remove and shred the meat before returning it to the pot. Garnish with chopped parsley and serve hot with crusty bread.
- 7.** ? Tips for Success: Browning is key: Don't skip the searing step-it's what builds the flavor base.
- 8.** Skim the fat: For a lighter broth, skim off fat after cooking or refrigerate and remove solidified fat.

9. Use a heavy-bottomed pot: A Dutch oven holds heat evenly and makes for steady simmering.
10. ? Serving Suggestions & Pairings: Serve your oxtail soup with:
  11. Crusty bread or cornbread
  12. A fresh green salad
  13. A glass of classic red wine or cold beer
  14. Want to end with dessert? This big family banana pudding is the perfect Southern-style finale.
15. ? Storage & Leftover Tips: Fridge: Store in an airtight container for up to 4 days.
16. Freezer: Freeze in quart-sized containers for up to 3 months.
17. Reheat: Simmer gently on the stove or microwave in short intervals, stirring often.
18. The flavor only gets better the next day!
19. ? More Recipes You'll Love: Craving more cozy comfort? Try:
  20. These easy turkey wings
  21. This : Cajun chicken sausage gumbo
  22. This tomato skillet with okra
  23. This : Dorito casserole
  24. This banana pudding dessert
25. ? Final Thoughts: Oxtail soup is a timeless dish that proves the best things come to those who wait. With its rich flavor, fork-tender meat, and hearty veggies, it's a meal worth savoring.

## SWAPS & NOTES

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**More veggies:** Add parsnips, turnips, or even corn cut from the cob in the last 30 minutes.

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## TIPS FOR SUCCESS

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**Use a heavy-bottomed pot:** A Dutch oven holds heat evenly and makes for steady simmering. ?

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

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