



KELIS' **OXTAIL POUTINE WITH YUCCA AND FRESH FARM HERBS**

INGREDIENTS

For the Oxtail Stew:

4 Pounds of Oxtail
2 Tablespoons Kosher Salt
1 Red And 1 Green Bell, Cored,
Seeded and Diced
2 Yellow Onions, Diced
6 Garlic Cloves, Smashed
1 Tablespoon Smoked Paprik
½ Cup Balsamic Vinegar
1 Tablespoon Each of Fresh
Rosemary, Thyme, And Oregano
1 Tablespoon Black Pepper

For the Yuca Poutine:

1 Large Yuca (About 6 Pounds),
Peeled and Chopped Into
1-Inch-Long Strips
Vegetable or Canola Oil for Deep
Frying
¼ Teaspoon Salt for Sprinkling Or
To Taste
4 Cups Oxtail Stew (See Above)
½ Cup Grated Manchego
½ Cup Grated Gruyere
½ Cup Shredded Sharp Aged
Cheddar

INSTRUCTIONS

To Make the Stew: Put all the stew ingredients in a pressure cooker and add enough water to just cover the oxtail. Cook oxtail in pressure cooker for 45 minutes - 50 minutes. Turn off the heat and let the oxtail cool to room temperature in the gravy. Pick the meat off the bones and return to the gravy, discard the bones.

To Make the Yuca Fries: Bring a medium saucepan of salted water to a boil over medium-high heat, add the yucca, and cook until soft, about 5 minutes. Drain and set aside.

In another medium pot, heat 2 inches of oil over medium - high heat until the oil reaches 350 degrees F. Prepare a bed of paper towels for draining the fries. Add the yuca strips to the hot oil and flash fry them until gold and crispy on all sides. Immediately transfer the yucca to the paper towels to drain, and salt them liberally. (Yuca very starchy so important to do this the right way)

Transfer the hot fries to a platter, spoon the oxtail stew on top (be sure to include both shredded meat and gravy), and sprinkle the grated cheese all over. Serve immediately.

Kelis' Kitchen Tip:

Oxtail stew is easy to turn into oxtail ragu, which you can serve over pasta too - so it's versatile! I grew up eating oxtail and nothing compares.