

## SOUPS

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### OXTAIL SOUP†

#### (OCHSENSCHWANZSUPPE)

- 1/2-2 lbs. oxtails
- 3 slices bacon (diced)
- 2 tablespoons oil
- 1 leek (washed and sliced)
- 1 medium onion (sliced)
- 2 carrots (sliced)
- 1/2 bunch parsley (washed and chopped coarsely)
- 2 whole cloves
- 2 medium bay leaves
- 1 tablespoon salt
- 12 cups cold water
- 4 tablespoons butter or margarine
- 1/2 cup flour
- 1 tablespoon lemon juice
- 1/3 cup red wine
- salt and pepper

**Begin preparing this recipe either early in the morning on the day before.**

Wash and thoroughly dry the oxtails. In a large kettle sauté the bacon for 1 minute. Add the oil and brown the oxtails on all sides. Add leeks, carrots, and onions and then sauté 5 minutes making sure they don't burn. (The soup will be a nice dark color if the oxtails are brown all over, but not burned.) Add the water, salt, cloves, bay leaves and parsley. Bring to a boil, turn down the heat and simmer for 2 ½ to 3 hours. Strain the soup through a fine sieve, remove the tails and discard the remaining ingredients. Place the soup in the refrigerator for 5 hours or overnight. Once the tails cool cut off the meat and keep it. After the soup has set in the refrigerator for the prescribed time, remove it and discard all the fat that has hardened on top of the soup. In a large kettle melt butter or margarine and then add the flour. Sauté stirring continuously so it doesn't burn. When the mixture is light brown add the cold soup and stir until it boils. If lumps occur strain the soup for their removal. Lumps should not occur provided you add the soup when it is cold and stir constantly. Add lemon juice, red wine, the meat and season with salt and pepper. Adding the meat is optional. Serves 6.

