



Oxtail braised in 'Saltimbocca' Broth paired with our 2006 Brosseau Vineyard Pinot Noir

3 lbs oxtail, trimmed of excess fat	½ onion, diced	2 c. chicken broth
1 carrot, diced	1 onion, sliced	2 T. olive oil
2 celery stalks, diced	3 oz Proscuitto, chopped	flour
3 cloves garlic, minced	3 sage leaves, torn	salt and pepper
	2 c. favorite cooking pinot noir	

Generously salt and pepper the oxtail on all sides and dredge it in flour. Heat the oil over medium high heat in a dutch oven. Brown the oxtail in batches, being careful not to overcrowd the pan. Remove the oxtail and set it aside on a plate. Turn the heat down to medium and caramelize the sliced onions until they are a rich brown color, monitoring the heat to ensure that they don't burn. Stir often for about 10-15 minutes.

Add the proscuitto and brown everything for a minute or two and then add the remainder of the vegetables and sage to soften. Deglaze the pan with the wine and broth; add the oxtail and bring everything to a boil. Preheat your oven to 300 degrees. Braise the oxtail in the oven, checking on it about every 45 minutes to ensure a gentle simmer is maintained. Turn the oxtail if the liquid reduces below the edge of it. If the liquid reduces below the $\frac{3}{4}$ mark of the oxtail, add a bit more. Braise for about 5-6 hours.

Let everything cool and strain the oxtail with the vegetables, reserving the liquid in a separate container. Allow the fat to settle and either degrease at this point or degrease once the fat has solidified. Gently rewarm all components together over stove top.

Pour a glass of our 2006 Brosseau Vineyard Pinot Noir and enjoy!