



## CUBAN

# Rabo Encendido

| COMPLEXITY | SERVES | PREP   | COOK        | TECHNIQUE | CUT    |
|------------|--------|--------|-------------|-----------|--------|
| Involved   | 6      | 25 min | 3 hr 30 min | Braise    | Oxtail |

## Ingredients

- 1.8 kg (4 lb) oxtail, cut into segments
- 2 tsp salt
- 1 tsp black pepper
- 2 tsp ground cumin
- 3 tbsp olive oil
- 2 onions, chopped
- 1 green bell pepper, chopped
- 6 cloves garlic, minced
- 2 tbsp tomato paste
- 250 ml (1 cup) dry red wine
- 400 g (14 oz) can crushed tomatoes
- 500 ml (2 cups) beef stock
- 2 bay leaves
- 1 tsp dried oregano
- 1 to 2 pickled jalapeños or ½ tsp hot sauce, plus a splash of the pickling brine
- 60 g (½ cup) green olives
- 2 tbsp capers
- Chopped cilantro, to serve

## Steps

1. Season the oxtail with the salt, pepper and half the cumin. Heat 2 tbsp oil in a heavy pot over medium-high heat.
2. Sear the oxtail in batches until deep brown, about 4 minutes per side. Set aside.
3. Lower to medium, add the remaining oil, onions and pepper. Cook 8 minutes until soft, then add garlic, tomato paste and remaining cumin for 1 minute.
4. Pour in the wine and deglaze, scraping the base. Simmer 3 minutes.
5. Return the oxtail with the tomatoes, stock, bay, oregano and jalapeño. Cover and braise on low heat for 3 hours, turning once, until tender.
6. Uncover, add the olives and capers, and cook 20 minutes, until the sauce thickens and turns glossy and red.
7. Skim fat, adjust salt and heat, and finish with cilantro.

## Notes

- **Encendido means fiery:** it should have a gentle burn; add more jalapeño or hot sauce if you like.
- **Serving:** white rice, black beans and sweet plantains.
- **Make ahead:** the sauce is even better reheated the next day. Keeps 3–4 days, or freezes 3 months; reheat until steaming hot.
- **Slow cooker:** brown and build the sauce as written, then cook on low 8–9 hr. Add the olives and capers at the end and thicken lid off on high for 30 minutes.
- **Chef's touch:** squeeze a little lime over the pot before serving; it brightens the red sauce.