

Oxtail Potjie

This typical dish from South Africa can be made of different kinds of meat, cooked in an iron pot over the fire, in a slowly way.

The oxtail, the culinary name of a beef tail, is one of the most usual meat used for a Potjie.

Chakalaka's chef, **Christa Janse Van Rensburg**, shows us how to cook this amazing South African dish, starting from the basic attitude full of love and passion towards the food and the Rainbow Nation.

The ingredients you need for a fantastic Oxtail Potjie...

- 1.5 kg oxtail
- 750 ml boiling water
- 4 whole cloves
- 8 Juniper berries
- 50 ml vinegar
- 50 ml red wine
- 12.5 ml salt and pepper to taste
- 2 sliced onion rings
- 4 sliced carrots and baby potatoes

How to cook a tasty Oxtail Potjie...

- Fry onion rings and oxtail.
- Add cloves, juniper berries, vinegar, red wine and salt and pepper.
- Cook until meat falls off the bone and then add carrots and bat potatoes.
- Cook until carrots and potatoes are soft.