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BRAISED GREEN CURRY OXTAIL

BY COLLABORATIVE COOKING

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Recipe Details

Over the same ol', same ol'? Let Chef Culinary Instructor José Casal bring your cuisine back to life with out of this world Braised Green Curry Oxtails "Rabo Encendido". Sweating and blending ingredients into McCormick's Thai Kitchen Green Curry Paste, your senses will simmer as you smother this meaty meal with your new favorite oxtail marinade.

For the Marinade:

1. Blend lemongrass, cilantro stems, garlic powder, green chili, shallots, fish sauce, 1 tablespoon green curry paste, cumin seed, galangal, shrimp paste, lime leaf, and sugar to a fine paste in a food processor and rub well into the oxtail.
2. Marinate overnight.

For the Curry:

1. Sweat onion in oil.
2. Add remaining green curry paste and sweat.
3. Add oxtail, coconut milk, and chicken stock.
4. Bring to a boil and then simmer until meat is falling off the bone.
5. Remove meat, blend sauce and pass through a fine china cap.
6. Cover the meat with the sauce and reserve until needed.

RECIPE TYPE: APPETIZERS

CUISINE: LATIN AMERICAN

OXTAIL MARINADE: | INGREDIENTS | SERVES 4

- 1 STALK LEMONGRASS, ROUGHLY CHOPPED
- 1 TABLESPOON CILANTRO STEMS
- 2 TEASPOONS **MCCORMICK CULINARY * GARLIC POWDER**
- 1 EACH THAI GREEN CHILI
- 2 EACHES SHALLOTS, ROUGHLY CHOPPED
- 2 OUNCES **THAI KITCHEN * PREMIUM FISH SAUCE**
- 1 TABLESPOON **THAI KITCHEN * GREEN CURRY PASTE**
- 1 TEASPOON **MCCORMICK CULINARY * CUMIN SEED** , TOASTED
- 1 TEASPOON GALANGAL, CHOPPED
- 1/2 TEASPOON SHRIMP PASTE
- 1 EACH KAFFIR LIME LEAF
- 1 TABLESPOON SUGAR, GRANULATED

OXTAIL CURRY: | SERVES 4

- 1 EACH ONION, FINELY CHOPPED
- 1 TABLESPOON **THAI KITCHEN * GREEN CURRY PASTE**
- 2 CUPS **THAI KITCHEN * COCONUT MILK**
- 1 1/2 CUPS KITCHEN BASICS CHICKEN STOCK
- 1 EACH BOUQUET GARNI, (1 PIECE OF EACH: LEMONGRASS, GALANGAL, CILANTRO, CHILI, LIME LEAVES)

OXTAIL: | SERVES 4

- 4 OXTAIL, CUT INTO 4-INCH PIECES

GARNISH: | SERVES 4

- 1 CILANTRO, FRESH, PICKED, FOR GARNISH