

A man with a beard and a dark shirt is focused on preparing a dish. He is pouring sesame seeds from a small glass jar into a white bowl with a blue floral pattern. The bowl contains a dark, saucy dish topped with sliced green onions. He is wearing a patterned apron. The background is a brick wall with a framed piece of quilted fabric. In the foreground, on a wooden cutting board, there is a large knife, a small ceramic pitcher with a red sauce, and a small black bowl containing green onions.

SOUTHERN » COOKING GLOBAL « FLAVORS

KENNY GILBERT and **Nan Kavanaugh**

Foreword by **ALEXANDER SMALLS**

RIZZOLI
NEW YORK



Chianti-Braised Oxtails with Porcini Mushroom Risotto

I love osso buco. I have cooked it more times than I can count, and it is the inspiration for this recipe. The mushroom risotto is earthy and creamy, and really complements the oxtails. It is easier to find dried porcini mushrooms than fresh, and they are less expensive. To me, whether dried or fresh, porcinis have the best flavor of any mushroom out there. The cabbage salsa verde completes the dish and brings in a Mexican element as well.

INGREDIENTS

SERVES 6

FOR THE OXTAILS

- 2 cups canola oil
- ½ cup dried porcini mushroom powder, preferably Orgnisulmte Organic
- 1 tablespoon kosher salt
- 6 pounds oxtails
- 8 cups low-sodium beef stock
- 2 cups canned diced tomatoes (about two-thirds of a 28-ounce can)
- ½ cup rehydrated porcini mushrooms, preferably Vigorous Mountains
- 1 (750-ml) bottle Chianti
- ½ bunch rosemary, leaves only, chopped (½ cup)
- 6 bay leaves
- 1 tablespoon xanthan gum
- 1 medium yellow or white onion, cut into large dice (1 cup)
- 5 ounces carrots, cut into large dice (1 cup)
- 4 medium ribs celery, cut into large dice (1 cup)
- 10 cloves garlic, peeled

FOR THE RISOTTO

- ½ cup Better Than Bouillon Mushroom Base
- 8 cups water
- ½ cup extra-virgin olive oil
- 2 small Spanish onions, cut into small dice (1 cup)
- 1 cup rehydrated porcini mushrooms, chopped, preferably Vigorous Mountains
- 2 tablespoons chopped garlic
- 2 cups arborio rice
- ½ cup (1 stick) salted butter
- ½ cup mascarpone cheese
- ¼ cup grated Parmesan cheese
- Kosher salt and freshly ground black pepper

FOR THE SALSA VERDE

- 4 ounces green cabbage, finely chopped (1 cup)
- ½ medium red onion, cut into small dice (½ cup)
- ½ bunch flat-leaf parsley, leaves chopped (½ cup)
- ½ cup extra-virgin olive oil
- 2 to 3 sprigs rosemary, leaves only, chopped (¼ cup)
- ¼ bunch basil, leaves only, cut into ribbons (¼ cup)
- 8 dried, brined, or salt-cured anchovies, chopped
- 5 cloves garlic, thinly sliced
- 2 jalapeño peppers, finely chopped
- Zest and juice of 1 lemon (about 2 tablespoons juice)
- 1 teaspoon Espelette pepper
- Pinch of kosher salt

DIRECTIONS

Make the Oxtails

1. Preheat the oven to 425°F.
2. Whisk the oil, porcini mushroom powder, and salt in a small bowl.
3. Put the oxtails in a large bowl and add half the seasoned oil; set aside the remaining oil. Toss until the oxtails are well coated.
4. Transfer the oxtails and their seasoned oil to a large, deep casserole or Dutch oven that can accommodate the oxtails in one or two layers. Roast for 30 minutes, uncovered.
5. Combine the stock, diced tomatoes, rehydrated porcini mushrooms, Chianti, rosemary, and bay leaves in a large pot and bring to a boil over high heat. Reduce the heat to medium and cook for 30 minutes. Remove the bay leaves and discard.
6. Add the xanthan gum to the stock mixture and puree with a handheld stick blender. Keep warm over low heat.
7. Place the onion, carrots, celery, and garlic into a large bowl and toss with the remaining seasoned oil.
8. Add the vegetables and their oil to the oxtails and roast, uncovered, for another 10 minutes.
9. Reduce the oven temperature to 350°F. Remove the oxtails from the oven. Pour the hot stock mixture over the oxtails to cover. (Any remaining stock mixture can be cooled and poured into a freezer-safe airtight container and frozen for later use.)
10. Cover the oxtail dish with a lid or parchment paper topped with a sheet of foil.
11. Place the oxtails back in the oven and braise for 2½ hours, until the meat is fork-tender.
12. Remove from the oven. Skim the fat that has risen to the top and either discard or save it (see box, page 123). Pick the oxtail meat from the bones and reserve.

Make the Risotto

1. Put the mushroom base and water in a medium saucepan over high heat. Stir to dissolve the bouillon and bring to a boil. Once boiling, reduce the heat to a simmer.
2. Warm a large rondeau pan or large shallow pot on medium heat. Add the olive oil, onions, rehydrated mushrooms, and garlic. Cook, stirring constantly, until the vegetables begin to soften.
3. Add the rice, stirring to thoroughly coat the rice kernels.
4. Add 1 cup of the mushroom stock to the rice mixture and cook, stirring constantly, until the rice absorbs the stock. Repeat this step until all the stock is added. The rice will release its starch and the risotto will take on a loose, creamy texture.
5. Add the butter, mascarpone cheese, Parmesan, and salt and pepper to taste, and stir gently to combine. Remove from the heat and cover to keep warm until ready to serve.

Make the Salsa Verde

In a large bowl, toss the cabbage, onion, parsley, olive oil, rosemary, basil, anchovies, garlic, jalapeños, lemon zest and juice, Espelette pepper, and salt to thoroughly combine.



The Build

1. Put risotto in the center of a bowl. Place some of the oxtail meat in the bowl, nestling it in the risotto.
2. Add some of the vegetables to the bowl and spoon the sauce over the vegetables, risotto, and oxtail meat. Garnish with some of the salsa verde. Plate the remaining servings.