

## Ox tongue with red wine sauce

Ox tongue	1
chopped onion	2 cups
chopped carrot	1 cup
chopped celery	1 cup
bay leave	3
black pepper corn	8
thyme	1 spring
beef both	1 L
red wine	1 cup

- 1) Simmer ox tongue in a pot of hot water for 3 minutes. Take the tongue out and soak it in cold water. Use a sharp knife to peel off the skin.
- 2) Saute onion, carrot, and celery in a big oven proof pot for 10 minutes. Add the red wine and simmer for another 2 minutes or until the red wine reduce by half.
- 3) Add bay leave, black pepper corn, thyme, ox tongue, and beef both and bring it to boil.
- 4) cover the pot and bake @350F for 2-4 hours.