



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Jack's Oxtail Soup

1 gallon of water
Beef stock
Celery

6-8 Meaty Oxtails
Carrots
Onions

Wash oxtails under cold water. Place in stock pot with 1 gallon of water. Add beef stock to taste. Bring water to a boil and cook for 5 minutes. Remove froth from the top of the water and discard. Turn to a fast simmer and cook for 1 hour. Add carrots, celery, onion, etc. (optional a can of tomatoes). Continue cooking for 1 hour at a simmer or until the oxtails are tender.

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