

## Oxtail Broth

### INGREDIENTS

- 1 Package Oxtail Bones
- 1 Stalk Fennel
- 1 Yellow Onion
- 3 Stalks Celery
- 3 Carrots
- 2 Bay Leaves
- 1/2TBS Black Peppercorns
- 1/2TBS Fennel Seeds
- 1/2TSP Himalayan Salt Seasoning

1. Coarsely chop up fennel, onion, celery, and carrots and add to a pot. (Note: You can leave the skins of the onion on to give the broth a darker color and more flavor).
2. Add oxtail bones and fill pot with water about 2 inches from top.
3. Add bay leaves, peppercorns, fennel seeds, and salt seasoning.
4. Bring mixture to boil then turn to low/simmer for about 4 hours, stirring every so often.
5. Remove the oxtail and set aside (you can also take the meat off the bone if you wish at this point).
6. Strain broth into separate pot or container to remove vegetables. Serve with oxtail bones (as pictured) or meat if removed.