

Ox Tongue in Creamy Bourbon Peppercorn Sauce



Ingredients

- 1 pc. Ox Tongue
- 1/3 cup Bourbon
- 3/4 cup Beef Broth
- 1 pc. Onion (slivered)
- 1/2 cup Heavy Cream
- 3 to 4 tsp. Black Peppercorns (Coarsely ground)
- 2 tbsp. Butter (melted)
- 2 tbsp. Cooking Oil
- 1/2 cup Vinegar
- 1/2 cup Water
- To Taste Salt & Pepper
- Garnish Cilantro or Parsley

Instructions

Boil the water and vinegar in a pot. Wash the ox tongue and add to cook in medium heat for at least 2 hours or until very tender (the vinegar aids in removing the game flavor). Ice bathe the tongue, remove the outer membrane, slice & set aside. In a separate pan, pour in cooking oil and sauté the onions until caramelized, set aside. Using the same pan, brown the sliced ox tongue quick in high heat. Add in the bourbon & gently scrape the pan to deglaze. Stir in the beef broth, heavy cream & butter. Cover the pan, lower the heat and simmer for 15 to 20 min. Add back the caramelized onions & grounded peppercorns, cover back and continue to simmer in low heat for at least 5 minutes for flavors to marry. Salt and pepper to taste, garnish with your herb of choice and serve.

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