

## Oxtail Barley Soup

1 beef oxtail (about 2 lb.), disjointed  
1/2 C. chopped onion  
8 C water  
1 1/2 t salt  
1/4 t pepper  
1/4 C chopped parsley  
1/2 C chopped carrots  
1 C chopped celery  
1/4 C barley  
1 can (12 oz.) tomato juice  
1/2 t marjoram  
1/2 t basil

t = teaspoon  
T = tablespoon  
C = cup



In a 5-6 quart Dutch oven or stock pot cook oxtail pieces over medium heat until lightly browned. Add onion and cook until it is soft. Add water, salt and pepper; bring to a boil.

Reduce heat and simmer, uncovered, about 4 hours to blend flavors and reduce volume by half. Add all remaining ingredients. Simmer until barley is cooked, about 45 minutes. Skim off any excess fat before serving, if desired.

**For extra meaty soup add 2 lbs. of Beef Stew Meat.**

*Thanks to Jim Meads for this great recipe!*