

Traders of the Bighorn

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Cowboy Cooking

Old-Time Beef Vegetable Soup

2 lbs oxtail meat, cut into pieces
3 sprigs fresh parsley
Flour to dredge
2 onions, chopped
2 tsps. Salt
4 stalks celery, chopped
4 tbsp. Fat
3 carrots sliced
3 qts. Water
3 ripe tomatoes, peeled & quartered
several peppercorns
1 cup whole kernel corn
1 bay leaf
1 tsp. Worcestershire sauce

Dredge oxtail pieces in flour mixed with salt. Melt fat in skillet and brown meat pieces. Place browned meat in a soup kettle with water, peppercorns, bay leaf and parsley. Bring to a boil, skim fat from surface. Cover and let simmer 2 1/2 hours. Remove bones from meat and add vegetables and Worcestershire sauce. Continue cooking over low heat until vegetables are tender.