



Ox Cheek in Rioja wine

When the cold of the winter began to set in, it was common in the Basque country serve this dish. If you want to treat yourselves a little extra use veal cheeks. This is a pot that fits to boil for three or four hours and where the wine gives a spicy flavor. The mild chillis - pimientos de choriceros - are common in the Basque cuisine and is often included in the chorizo sausages.

Shopping list:

- 4 Ox Cheeks
- 2 Red onions
- 2 Leeks
- 1 Garlic
- 2 Tomatoes
- 4 Mild Chillis or two little stronger depending on taste
- 1-2 Stock cubes
- 1 Bottle of Rioja wine
- Salt and pepper

Here's how:

Clean the cheeks by cutting off tendons and fat

Peel the red onion. Julienne onions, leeks and tomatoes

Heat the olive oil in a casserole. Fry easy the ox cheeks. Add a little water and one or two ox stock cubes.

Pour in the vegetables and place whole unpeeled garlic cloves and whole chillis in the casserole.

Let it all simmer for 10 minutes, stirring occasionally.

Add the wine and let it simmer for 3-4 hours over low heat

For this you can serve potato. Plenty to crush and absorb the sauce. Some vegetables can also be nice, for example, green peas, broccoli and some salad with tomatoes.