



# ISLAND FRYDAYS OXTAIL RECIPE

**Purchase Island Magic Wet Marinade, Beef It Up,  
and All-Purpose seasoning at [IslandFrydays.com](http://IslandFrydays.com)**

**As Seen On Food Network**

**Diners, Drive-Ins, and Dives Takeout  
June 2021**

## INGREDIENTS

5 LBS OXTAILS  
3 OUNCES SOY SAUCE  
2 TABLESPOONS BROWNING  
2 TABLESPOONS ISLAND MAGIC WET MARINADE  
2 TABLESPOONS PAPRIKA  
1 TABLESPOON ISLAND MAGIC ALL-PURPOSE SEASONING  
1 TABLESPOON ISLAND MAGIC BEEF IT UP SEASONING  
4 CLOVES GARLIC - CHOPPED  
4 GREEN ONIONS - CHOPPED  
3 OUNCES FRESH GINGER - CHOPPED  
1/2 ONION - CHOPPED  
1/2 SCOTCH BONNET PEPPER, REMOVE SEEDS - CHOPPED  
SALT AND GROUND BLACK PEPPER

## DIRECTIONS

In a Dutch oven place oxtails with soy sauce, browning, paprika, and Island Magic Wet Marinade, Island Magic All-Purpose, and Beef It Up seasonings. Rub seasoning all over the oxtails.

Add garlic, green onions, ginger, onion, and Scotch bonnet with 3 ounces of water and brown the Oxtails on medium heat until center bones turn brown.

Cover the Oxtails with water and bring to a boil. Reduce heat to medium. Continue to cook, adding more water as it evaporates, and Oxtails are tender for about 3 hours. Don't rush, season to taste.

**Time: 3 hrs 40 min / Active: 30 min / Yield: 4 Servings**

