

Marinated Tongue (Jazyk Na Kyselo)

Ingredients

- 3-3 ½ pounds beef tongue
- water to cover
- 2 tablespoons iodized salt
- 1 stalk celery cut in 1" pieces
- 1 small onion diced
- 1 small carrot cut in chunks
- 2 bay leaves
- 12 whole peppercorns
- 6 whole cloves
- ½ cup dry red wine
- 4 cups tongue stock cooked down to 2 cups
- 2 tablespoons lemon juice
- 4 teaspoons sugar
- 2 teaspoons Worcestershire sauce
- ½ teaspoon iodized salt
- dash pepper
- 3 small onions sliced very thin

Instructions

1. Wash tongue, place in kettle with water to cover.
2. Add salt, celery, onion, carrot, bay leaves, peppercorns, and cloves.
3. Cover and cook at simmering for 1 hour per pound or till tender.
4. Plunge tongue into cold water and strain cooking liquid.
5. Skim off fat.
6. Return 4 cups of liquid to a kettle and boil down to 2 cups.
7. Cut off any remaining root on the tongue.
8. Slit skin on the bottom, peel off the skin and discard.
9. Slice about ½ inch thick to make at least 30 slices.
10. Combine the cooked down stock, wine, lemon juice, sugar, Worcestershire sauce, salt, and pepper.
11. Pour into flat casserole and add tongue and onion slices.
12. Taste - season more if desired.
13. Chill several hours or overnight.
14. If some fat escaped skimming, spoon marinade through a sieve after it chills and pour over tongue again.
15. The tongue will keep several days this way.

16. Makes at least 10 servings.