

Smoked Oxtails

Ingredients

Braising Sauce

- 1 tablespoon olive oil
- 1/2 cup diced onions
- 1/2 cup diced celery
- 1/2 cup diced carrots
- 4 to 5 cloves garlic, minced
- 1/4 cup Worcestershire sauce
- 1/4 cup balsamic vinegar
- 1 tablespoon tomato paste
- 1 cup red wine
- 3 cups beef broth or stock
- 1 tablespoon beef base
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

Oxtail

- 4 to 5 pounds (1.8 to 2.2kg) oxtails (6 to 8 pieces)
- 1/4 cup Killer Hogs Hot Rub (or your favorite rub)
- To Serve
- 1 cup long grain rice
- sliced green onions

Equipment

- pecan wood
- cast iron pot
- aluminum foil

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Directions

Braising Sauce

Heat oil in a large pan over medium heat. Add the onions, celery, and carrots then sauté for 2 to 3 minutes.

Add the garlic and continue to cook for 1 to 2 minutes.

Stir in the Worcestershire, vinegar, tomato paste, and wine. Reduce for 3 minutes then add the beef broth and beef base. Stir and continue to reduce for 10 minutes. Set aside. Season to taste with salt and pepper.

Oxtail

Prepare a smoker for indirect cooking at 275 degrees F (135 degrees C). Add a small chunk of pecan wood to the hot coals for smoke flavor.

Trim excess fat from the outer edges of the oxtails and season all sides with the rub.

Place the oxtails on a cooking rack and smoke for 2 hours or until the outside is a dark mahogany color.

Remove the oxtails from the smoker and arrange in a large cast iron pot. Pour the braising liquid around the meat and cover with foil.

Place the pot on the smoker and continue to cook for 2 1/2 hours or until the oxtails are fork

tender.

Remove the pot from the smoker and carefully transfer each oxtail to a large plate. Strain the braising liquid and skim the fat from the top.

To Serve

Cook the rice according to package directions.

Spoon the rice onto a serving platter, arrange the oxtails over the rice and ladle the sauce over each piece.

Garnish with green onions then serve.