

Treasure Barrel

# Smoked Oxtail Recipe

Rich, tender smoked oxtail slow-cooked to perfection.

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|---|---|---|
| **20 min**<br>Prep time | **6 h**<br>Cook time | **6 h 20 min**<br>Total time |
| **4**<br>Servings | **Medium**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### For the Oxtail

- [ ] 3-4 pounds oxtail, cut into segments
- [ ] 2 tablespoons olive oil

### Smoking Rub

- [ ] 2 tablespoons brown sugar
- [ ] 1 tablespoon smoked paprika
- [ ] 2 teaspoons garlic powder
- [ ] 2 teaspoons onion powder
- [ ] 1 teaspoon black pepper
- [ ] 1 teaspoon salt
- [ ] 1/2 teaspoon cayenne pepper (optional)

### For Spritzing

- [ ] 1 cup apple juice
- [ ] 1/4 cup water

## Instructions

1. Pat oxtail pieces dry with paper towels. Drizzle with olive oil and rub to coat all surfaces evenly.
2. Mix all rub ingredients in a small bowl. Generously coat each oxtail piece with the rub, pressing gently to adhere.
3. Preheat smoker to 225°F using hickory or oak wood. Place oxtail on smoker racks, leaving space between pieces.
4. Smoke for 3 hours undisturbed. After 3 hours, begin spritzing with apple juice mixture every 45 minutes.
5. Continue smoking until internal temperature reaches 200-205°F and meat pulls easily from bone (about 3-4 more hours).
6. Remove from smoker and let rest for 15-20 minutes before serving. The wait is worth it—I promise.

### Nutrition per serving

| 480 kcal | 45 g | 8 g | 28 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Oxtail pieces vary in size—adjust smoking time accordingly
- Save the rendered fat and juices for cooking vegetables or making gravy
- The bark will darken significantly—this is normal and desirable