

# Smoky BBQ Oxtails (BBQ Pit/Smoker, Oven and Crock Pot Methods)

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## Ingredients

Yield: 4 to 6 Servings

4 Pounds Beef Oxtails, cleaned, pat dry, and trimmed  
To Taste Grand Diamond All Purpose Seasoning or Seasoning of Choice  
To Taste Kosher Salt  
To Taste Black Pepper  
To Taste Garlic Powder  
1 Large Onion, sliced  
4 Clove Fresh Garlic, minced  
1 to 2 Large Carrots, cut into ½ inch slices  
1 Whole Green or Red Bell Pepper, cut into ½ inch slices  
1 to 2 Ribs Celery, cut into ½ inch slices  
4 to 5 Cups Beef Stock  
2 Cups BBQ Sauce, your choice  
2 to 3 Teaspoons or To Taste Liquid Smoke, Mesquite, Hickory, or Applewood  
¼ to 1/3 Cup All Purpose flour

## Directions

Prepare and cut the vegetables. Trim the excess fat and season the oxtails.

### Smoking Using a BBQ Pit/Smoker

Set up a BBQ pit with the wood and/or charcoal burned down to a low flame and smoke is circulating inside the pit. If a smoker is being used, set the heat to 225 degrees. Smoke the oxtails for 3 to 4 hours. After smoking, follow the crock pot or oven cooking method.

The liquid smoke won't be necessary if a BBQ pit or smoker is being used.

### If a BBQ Pit/Smoker IS NOT Being Used

Preheat a large skillet over medium-high heat with about 3 to 4 tablespoons of vegetable, canola or olive oil. Brown the meat on all sides, about 3 to 5 minutes on each side. Once done, proceed with one of the cooking methods below **and use liquid smoke to taste in the cooking liquid.**

### Crock Pot Method

Make the cooking liquid by combining the beef stock, bbq sauce, and liquid smoke in the crock pot insert. Whisk to combine. In a small bowl, combine and whisk ½ cup of the cooking liquid and the flour until smooth. Whisk the paste back into the cooking liquid. Add the vegetables and seasoning. Taste and adjust seasonings and/or liquid smoke to taste. Add the oxtails and cook on HIGH for 6 to 8 hours.

### **Don't Have a Crock Pot? Use this Oven Method**

In a large bowl combine the beef stock, bbq sauce, and liquid smoke. Whisk to combine. In a small bowl, combine and whisk ½ cup of the cooking liquid and the flour until smooth. Whisk the paste back into the cooking liquid. Pour the liquid into a medium/large baking dish. Add the vegetables and seasoning. Taste and adjust seasonings and/or liquid smoke to taste. Add the oxtails, cover with a lid or aluminum foil and bake at 300 degrees for 6 to 8 hours. (**Note:** Yes, this dish can be cooked at a higher temperature which will cut the cooking time down. Cook until tender.)

Serve with your favorite sides.