

Trager Smoked Beef Shank





Instructions

1. Turn your smoker on and bring to 225 degrees.
2. Remove your beef shank from the package and pat dry.
3. Trim any hard fat that is found on or around the beef shank.
4. Apply the olive oil on the entire beef shank.
5. Liberally season the beef shank (you can use your favorite mix)
6. Place the beef shank (unwrapped) in the smoker.
7. Allow the beef shank to smoke for three hours.
8. While the beef shank is smoking add your beef broth, onions and garlic in a braising pan. You can use a disposable aluminum pan for easy cleanup.
9. After three hours, remove the beef shank from the smoker and add it to your braising pan. Wrap the entire pan in foil.
10. Turn the smoker up to 350 degrees and add the beef shank (in wrapped braising liquid) back into the smoker.
11. Allow the beef shank to braise in the smoker for another ~3 hours or until the beef has an internal temperature of 207-210 degrees.
12. Remove the beef shank and braising liquid from the smoker and place the beef shank into a cutting board.
13. The beef will be pull-apart tender.

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