



# Smoked Beef Shank

Cook this cut low and slow until fork tender to get a delicious dish for sharing.

## EQUIPMENT

- Smoker Grill
- Meat Thermometer
- Heavy Duty Aluminum Foil

## INGREDIENTS

- 1 whole bone-in beef shank (trimmed and tied)
- 1 tablespoon olive oil
- 4 tablespoons butter

## DRY RUB

- 2 tablespoons coarse salt
- 1 tablespoon ground black pepper
- 1 teaspoon paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon chili flakes

## PREPARATION

1. Combine dry rub ingredients. Brush beef with olive oil and firmly apply rub to all sides. Set aside.
2. Set smoker grill temperature to 250°F, once reached place beef on grates and close lid.
3. Cook to an internal temperature of 165°F, once reached remove from smoker grill, butter, and wrap in foil. Raise smoker grill temperature to 300°F.
4. Insert meat thermometer through foil into beef and place back into smoker grill.
5. Cook beef to an internal meat temperature of 200°F. Remove from smoker grill and let rest in the foil for about half an hour.

## SERVING SUGGESTION

6. Serve upright with chips, salsa and guacamole if desired.

**TOTAL PREP TIME:** 15 minutes

**TOTAL COOK TIME:** Approximately 7 to 8 hours

