



## Roasted Oxtails with Smoked Gouda Grits

A hidden gem in the world of live-fire cooking on the Big Green Egg is roasted and smoked beef oxtail. This often-overlooked cut of meat features a rich and savory flavor. At the 2022 EGGtoberfest, *"Black Girls Grilling"* cooked two hundred pounds of oxtails and smoked gouda grits. In a field of over 250 cooks, they came in first place for the People's Choice Award.

### Ingredients

2-3 pounds (1-1.3 kg) fresh oxtails  
2-3 cups (0.5-1 L) broth, chicken or beef  
Big Green Egg SPG seasoning  
1 tbsp (15 ml) olive oil  
1 tbsp (15 ml) minced garlic  
½ cup (100 g) chopped onion  
2 red or green peppers of your choice, sliced  
3 whole bay leaves

### Method

Set EGG for indirect smoking at 300°F/148°C with your favorite Big Green Egg chunks.

Clean and trim oxtails. Season liberally with Big Green Egg SPG seasoning and place in a Big Green Egg Cast Iron Dutch Oven. Smoke on the EGG for 1 hour. Add broth, chopped onions, garlic, peppers and bay leaves. Cook until tender, about 2 ½ – 3 hours adding more broth if needed to stay moist.

### For the Grits

2 ½ cups (625 ml) chicken broth  
1 ½ cups (375 ml) milk or half and half  
Salt, to taste  
Black pepper, to taste  
2 cups (550 g) uncooked white grits  
¾ cup (75 g) shredded smoked gouda cheese  
Butter, to taste  
Fresh herbs to garnish

### Method

Bring broth, milk, and seasoning to boil. Stir in grits. Reduce heat and simmer stirring until smooth. Add cheese and butter. Stir until melted and the consistency is to your liking. Plate with oxtails and garnish with fresh herbs of your choice.

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