

# ALAN'S SMOKE ROASTED OXTAIL

**Suitable for a lunch or a dinner birthday celebration.**

“We as South Africans love our oxtail potjies or stews and this is usually done in a red wine-based sauce – lovely! But try this new twist on a classic” -Alan



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## NOTE:

You can do the above recipe with substituting the following ingredients to give it a more traditional feel.

White wine with Red Wine

Chicken stock with beef stock (concentrate)

Orange juice with apple juice

Apple cider vinegar with red wine vinegar

White onions with red onions

Total Time: 15 hours 30 minutes

Prep Time: 30 Minutes

Cook Time: 15 hours

Servings: 8 - 12 People

## INGREDIENTS

### MEAT:

Oxtail

### FLAVOURING:

[estimated quantities]

Orange juice

Apple cider vinegar

250ml white wine (depends on the depth of the pan)

Meat spice

Chopped celery

White onions

Chicken stock 1-2 sachets

Fresh Rosemary

## INSTRUCTIONS:

1. Pack oxtail **standing up** in an oven proof/braai pan, making sure they can't fall over. Use the small bits to wedge up the larger pieces and to fill any gaps.
2. Sprinkle the meat with some **fresh orange juice** and **apple cider vinegar**. Add about 250ml of white wine to the dish.
3. **Season** the meat well with your favourite **meat spice** (I use Ina Parman's Meat Spice), salt and pepper.
4. Add some **chopped celery** and **white onions** and push these veggies into the wine and any gaps.
5. Use some concentrated **chicken stock** (1 - 2 sachets) and **dribble** this over each piece of meat.
6. Add a few nice sprigs of fresh **Rosemary** and push these between the meat.
7. Now **heat up** your **Megamaster Smoker** and set the temperature using your vents (Usually about a **5 – 7mm gap** on both the **top the chimney flue vent** and the **side vent**. Try to **keep the temperature** at a steady **150 degrees Celsius**.
8. Place the **oxtail** into the **smoker** for a **total cooking time** of approximately **8 – 9 hours**.
9. At the **3-hour mark** turn your **meat**, making sure the onion and celery is nicely mixed into the sauce (if you need to, add some more white wine). **Smoke-roast** for **another 3 hours** then **take out** and **cover with tinfoil** and let the **meat rest** for about **1 hour**. Return the **covered meat** to the **Smoker** when you're about **1 hour to 1.5 hours** away from serving (keep the temperature at **150 degrees Celsius**).
10. Take out the meat and **rest it for 20 minutes**.
11. **Open the foil** and **serve with savoury rice**, spoon a bit of the **sauce over the meat**. Pick up the meat and enjoy eating this super soft meat with your hands.

# MEGAMASTER RECIPE TIPS



TIP 01

We like **substituting** blanched cauliflower for potatoes as a **creamy side dish**. This is a fantastic way to spice up your supper and is just beneficial for you.



TIP 02

You are not simply restricted to **steaming** white rice with this side dish; you can also include **vegetables** in this mixture.



TIP 03

The ideal method to **prepare** green beans is to **sauté** them with **garlic** and **onions**.