

Thor's Hammer AKA Beef Shank

Prep: Not specified • Cook: Not specified

An epic, fall-apart tender beef shank smoked for rich bark, then braised until succulent and spoonable—perfect for a communal taco feast with bold, beefy depth and smoke-kissed savor.

Ingredients

- 1 beef shank (trimmed of excess fat and silverskin)
- as needed Holy Cow BBQ rub
- 1/2 cup beef broth
- 1 tablespoon W Sauce (as binder; substitute mustard or olive oil)

Instructions

1. Prepare smoker or oven to 250°F. Use post oak if available; mesquite, hickory, or pecan are also good options.
2. Trim excess fat and silverskin from the beef shank. Slather all over with W Sauce as a binder (or use mustard or olive oil).
3. Season liberally with Holy Cow BBQ rub and let the seasoning adhere for at least 15 minutes or up to overnight.
4. Place the shank in the smoker bone side up; wrap the exposed bone in aluminum foil to protect it and aid presentation.
5. Smoke until the bark is set; as a reference, a 4 lb shank took about 4 hours to reach 150°F internal in the video.
6. Transfer the shank to a disposable steam pan, pour in the beef broth, and cover tightly with heavy-duty aluminum foil.
7. Return to the cooker at 250°F (or increase up to 350°F if pressed for time) and continue cooking until probe tender, typically over 200°F internal.
8. Remove the pan from the smoker and discard the foil. Spoon the accumulated broth over the meat and rest for 15 minutes.
9. Pull and shred the meat. Serve in tortillas with smoked salsa and desired accompaniments.

Tags: Beef, BBQ, Smoked, Braising, Tacos, Texas Style
