

# Smoked Thor's Hammer

## Marinade

- 1 cup red wine
- 1 cup red wine vinegar
- 1 Tbsp fresh rosemary, chopped
- 1 Tbsp Fresh thyme, chopped
- ¼ cup olive oil
- ¼ cup avocado or canola oil
- 1 Tbsp garlic, minced
- 1 Tbsp Montreal steak seasoning
- 1 beef shank, 4 lbs.



Recipe from *Trig's*

Serves: 2



## Directions

Remove the thick outer silver skin from the meat. Tie the shank with butcher twine. Place in a gallon bag inside a bowl and pour the marinade in the bag, refrigerate and marinate overnight.

Take the meat out of the refrigerator and bring it to room temperature. Remove the meat from the marinade, reserve marinade for mopping the meat throughout the cooking. Process. Wrap the bone with foil.

In the meantime, prepare your smoker to hold a temperature of 250 degrees F

Smoke meat indirectly with some additional moisture underneath, an aluminum pan with about 2 inches of beer or water.

Smoke at 250 degrees mopping every 45 minutes until the meat reaches an internal temperature of 160 degrees F roughly 3 hours.

Wrap the meat in a double layer of aluminum foil to keep the meat moist and from drying out. Mop with marinade one last time before sealing the foil.

Continue smoking until fork tender between 205-210 degrees, this should take roughly 3 additional hours. Leave the meat wrapped and allow to rest an additional hour before serving.