

Tim Farmer's Country Kitchen

SMOKED BEEF TONGUE

Brine

8 ounces soy sauce
6 ounces Worcestershire
1 teaspoon lemon pepper
Black pepper to taste
½ cup kosher salt
1/3 cup brown sugar

Soak beef tongue in brine in refrigerator for 6-8 hours. Remove from brine.

Boil

2 beers
Cover with water
Black pepper
Garlic
Green onion

Bring ingredients to boil and simmer for 1 hour. Remove and rinse with cold water. Peel off outside layer, season with salt, pepper and garlic. Place in smoker at 200 degrees (225 if cold temperature outside) and smoke for 3 hours, until tongue has internal temperature of 175 degrees. Cut into slices and serve with Dijon mustard.

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