

Crispy Country Roasted Pig Tails: A Southern Delicacy

If using fresh garlic, mince 3-4 cloves and rub them generously over the pig tails.



OVEN
325°F

TIME
20 min

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INGREDIENTS

2-3 lbs pork tails Cold water (for rinsing) Paper towels (for drying) Garlic powder (or fresh minced garlic) Smoked paprika Salt Red pepper flakes (optional, for heat) Apple cider vinegar (or white vinegar) Black pepper

DIRECTIONS

1. preparation, can be transformed into something extraordinary. Pig tails are a prime example. They're incredibly flavorful, and the slow roasting process in this recipe truly brings out their best. The way they go from firm to meltingly tender, then finish with that perfect crispy exterior, is pure magic. It's a dish that evokes a sense of tradition and comfort, perfect for a cozy night in or a gathering where you want to serve something truly unique and delicious. Plus, it's a budget-friendly option that delivers big on taste!
2. List of : Ingredients
3. To create these wonderfully tender and crispy : Country Roasted Pig Tails, here's what you'll need:
4. pork tails
5. Cold water
6. (for rinsing)
7. Paper towels
8. (for drying)
9. Garlic powder
10. (or fresh minced garlic)
11. Smoked paprika
12. Red pepper flakes
13. (optional, for heat)
14. Apple cider vinegar
15. (or white vinegar)
16. Black pepper
17. Swaps and : Notes
18. Seasoning : Variety:

19. While the suggested seasonings (garlic, paprika, salt, red pepper, black pepper) are classic, feel free to experiment! Other great options include onion powder, cumin, cayenne pepper, or a pinch of dried thyme. You can even use your favorite all-purpose seasoning blend.
20. Fresh : Garlic:
21. If using fresh garlic, mince 3-4 cloves and rub them generously over the pig tails.
22. The vinegar helps tenderize the meat and adds a subtle tang. If you don't have apple cider vinegar, white vinegar works perfectly well.
23. Heat : Level:
24. Adjust the amount of red pepper flakes to your preferred level of spice. Omit them entirely if you prefer no heat.
25. This recipe is easily scalable. Just ensure your roasting pan is large enough to accommodate the pig tails in a single layer.

SWAPS & NOTES

Seasoning Variety: While the suggested seasonings (garlic, paprika, salt, red pepper, black pepper) are classic, feel free to experiment!

Other great options include onion powder, cumin, cayenne pepper, or a pinch of dried thyme.

You can even use your favorite all-purpose seasoning blend.

Fresh Garlic: If using fresh garlic, mince 3-4 cloves and rub them generously over the pig tails.

TIPS FOR SUCCESS

Don't Rush the Rinsing/Drying: Taking the time to properly rinse and pat dry the pig tails is important for both hygiene and achieving crispiness.

Single Layer: Avoid stacking the pig tails in the pan during roasting.

A single layer ensures even cooking and allows for proper crisping.

Tight Foil Seal: A tight seal with the aluminum foil during the initial bake traps the steam, ensuring the meat becomes incredibly tender.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-country-roasted-pig-tails-a-southern-delicacy/>