

## The Ultimate BBQ Pig Feet Recipe: Slow-Cooked & Glazed to Perfection

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**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

#### Swaps and Notes:

**Vinegar:** You can use apple cider vinegar for a slightly sweeter, fruitier tang if you don't have white vinegar.

**Heat Level:** 41 cup of red pepper flakes provides a good kick. If you prefer milder flavor, start with 1-2 tablespoons.

**BBQ Sauce:** This is where you can truly make it your own. I prefer a Kansas City-style (sweet and thick), but a vinegar-based Carolina sauce or a smoky Texas rub would also be fantastic.

**Vegetables:** Feel free to add a few cloves of smashed garlic or a chopped stalk of celery to the simmering liquid for extra aromatic flavor.

### DIRECTIONS

- 1. The Initial Prep and Simmer: Wash and Place:** Wash the pigs' feet thoroughly under cold water. Place them in a large stockpot and pour in the 2 quarts of water.
- 2. Add : Seasonings:** Add the vinegar, onions, green peppers, red pepper flakes, salt, and black pepper to the pot.
- 3. Boil and : Simmer:** Heat the mixture to boiling over medium heat. Once boiling, immediately reduce the heat to a low simmer.
- 4. Cook for : Tenderness:** Cover the pot and cook until the meat is just about tender, about 221 hours.
- 5. Skim and : Stir:** Skim any foam or impurities from the surface and stir the pigs' feet occasionally during cooking to ensure even cooking.
- 6. The Final Bake and Glaze: Preheat Oven:** Preheat your oven to 350°F (180°C).
- 7. Remove from : Broth:** Using a slotted spoon, carefully remove the pigs' feet from the broth. You can save the broth for future use, such as in a great bowl of This Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort.
- 8. Arrange and : Sauce:** Arrange the pigs' feet side by side in two large baking pans, making sure they are in a single layer. Generously spoon the barbecue sauce over them, coating them completely.
- 9. Initial : Bake:** Bake at 350°F for 15 minutes. This helps the sauce set slightly.
- 10. Finish : Cooking:** Reduce the oven heat to 300°F (150°C) and continue cooking until the pigs' feet are incredibly tender, approximately 35-45 minutes. They should be falling apart when poked with a fork.

## SWAPS & NOTES

Export to Sheets Swaps and Notes Vinegar: You can use apple cider vinegar for a slightly sweeter, fruitier tang if you don't have white vinegar.

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### TIPS FOR SUCCESS

Patience is Key: The long, slow simmer is non-negotiable.

Don't try to rush the process by increasing the heat.

Low and slow is the only way to achieve that incredible, gelatinous, fall-off-the-bone texture .

Start with Quality: Ensure the pigs' feet are well-cleaned before starting.

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

Original recipe: <https://chefmaniac.com/the-ultimate-bbq-pig-feet-recipe-slow-cooked-glazed-to-perfection/>