



# SMOKED BEEF RIBS

SERVES 3



DISH  
MAIN

TIME  
4 HOURS

SKILL LEVEL  
HOME COOKS

Cooking meat in a smoker at a high temperature typically involves temperatures over 300°F. This method is great for searing the outside of the meat and quickly cooking it through.

## INGREDIENTS

- 2 Tbsps brown sugar
- 2 Tbsps kosher salt
- 2 Tbsps paprika
- 1 Tbsp onion powder
- 1 Tbsp dried thyme
- 2 tsps cayenne
- ½ cups coarsely ground black pepper
- ¼ cup vegetable oil
- 1 (5-6 lb) full beef short rib, bone-in

## METHOD

For the rub:

**STEP 1**

Combine the brown sugar, salt, paprika, onion powder, thyme, and cayenne. Measure the amount your rub yields.

**STEP 2**

Now add three times the amount of black pepper to the amount of rub you made, about 1½ cups. You want a 3:1 ratio of pepper to the rest of the spice mixture.

Smoke the ribs:

**STEP 1**

Preheat your smoker to 300°F/149°C. Build an indirect smoking method for your appropriate grill/smoker; this recipe works best with a hickory and oakwood combo.

**STEP 2**

Remove the membrane on the back of the ribs.

**STEP 3**

Coat the beef rib with vegetable oil; this acts as the binder for the rub.

**STEP 4**

Add the rub to the ribs on all sides.

**STEP 5**

Place on the smoker making sure the ribs are on indirect heat.

**STEP 6**

Smoke at 300°F/149°C for 6-8 hours, or until the ribs are very tender and reach an internal temperature of 203°F/95°C - 210°F/99°C.

**STEP 7**

Once the ribs are finished cooking, wrap them in butcher paper and allow them to rest for 20 minutes, before holding them hot.

To serve:

**STEP 1**

Allow them to fully rest for 2-3 hours.

**STEP 2**

After the ribs have rested, place them on a wood cutting board and use a slicing knife to slice into the individual bones. Serve immediately.