



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.