

The BarrelBossQ



Green
Eggaholic
BBQ



BEEF SHORT RIBS

INGREDIENTS

- 1 plate beef short ribs
- Sucklebusters 1836 beef rub (or your favorite beef rub)
- Extra virgin olive oil

DIRECTIONS

1. Set your grill for indirect cooking between 225-250 degrees. While your smoker is coming to temperature prepare ribs.
2. Remove any excess fat and silver skin on top of ribs. This will allow the rub to stick and create a good bark. Unlike pork
3. ribs. I leave the membrane on the back of rack - This will keep the ribs together while cooking.
4. Once trimming is complete, apply a thin coating of olive oil as a binder for your rub.
5. This step is optional. I sometimes go with no binder, just allow enough time for the rub to adhere to the meat before placing on the grill.
6. Apply your rub on the top and sides.
7. It's a thick piece of meat so it can handle a good medium coating.
8. Allow meat to sit for at least 15-30 minutes.
9. Once your smoker/grill has hit the desired temperature, add a couple of chunks of your favorite smoking wood (hickory, oak,
10. cherry or mesquite) to the coals. Place ribs on the smoker.
11. Now the waiting begins.....
12. After a couple of hours into the cook, you can spritz occasionally during the cook with beef broth or just water if they are starting to look dry.
13. Once the internal temp hits around 200 degrees start probing for tenderness. Your probe should feel like it's going into warm butter - usually around 203-205 degrees.
14. Remove ribs from heat and wrap in foil. Wrap this in a towel and place in a cooler for ½ to 1 hour.