



#MakeItGAP

RECIPES

SMOKED BEEF RIBS

YIELD: Serves 4

INGREDIENTS:

RIBS:

1 4-bone section beef chuck ribs
(*about 4-5 pounds*)
2 Tbsp. Dijon mustard with horseradish
6 Tbsp. Beef Rub

SIMPLE BEEF RUB:

2 Tbsp. coarse Kosher salt
2 Tbsp. coarse black pepper
2 Tbsp. garlic powder

RIB SPRITZ:

1 cup white vinegar
1/4 cup hot sauce

PREPARATION:

Preheat your smoker to 250°F for indirect cooking. Use a hardwood, like oak or hickory, to generate the best smoke for these ribs.

Slather your ribs with the Dijon mustard. Season liberally on all sides with Beef Rub.

Place your ribs on the smoker and insert the meat thermometer probe in the thickest part of the meat (without touching the bone). Program your thermometer alert to sound at 200°F, or keep a manual meat thermometer handy to insert into the meat to check temperature. Close the lid, and smoke the ribs for 3 hours.

In a food safe spray bottle, shake the vinegar and hot sauce together. After the initial 3 hour smoke, begin spritzing your ribs every 45 minutes to an hour. Continue smoking until the ribs have reached an internal temperature of 200°F. This process typically takes between 8-10 hours, but every rack is a little different.

Remove the ribs from the smoker, wrap in foil, butcher paper, or unwaxed parchment paper and let rest in an insulated cooler for at least an hour before slicing and serving.

Recipe adapted from heygrillhey.com