

BEEF RIBS

Smoking beef ribs is very similar to smoking beef brisket. These are especially fun to do if you can get your butcher to cut them long for you — like 8 to 12 inches long. You can smoke the ribs as individual ribs, or you can have your butcher leave them as one large rack that you carve when done. These are sometimes called dinosaur ribs, like what Fred Flintstone eats at the drive-in. And, as the nickname implies, eating these gives one a primal thrill. It is very satisfying holding up a large rib and gnawing away at it, and the flavor the meat takes on, from being on the bone, is fantastic. Beef ribs are perfect for the aboveground pit, hot-smoke drum smoker, or smokehouse (as long as it is built for hot smoking).

1. Apply all of the rub to the ribs about an hour before smoking. Fill a spray bottle with water, cider vinegar, or whiskey.

2. Place your ribs, fat side up, in a smoker that is at a temperature between 225° and 275°F (110° and 135°C). Place a pan of water below or near the ribs to help keep moisture in the air. Smoke for 4 to 6 hours, but after about 3 hours, start to check for color by spritzing with your spray bottle (this also helps keep it moist). You're looking for a deep brown. Once the ribs have a nice dark brown (nearly

black) bark and an internal temperature of about 165°F (74°C), take the ribs out of the smoker and wrap in heavy-duty aluminum foil or butcher's paper.

3. Return the ribs to the smoker and continue cooking until they have an internal temperature of 200°F (95°C) and the meat is tender enough to pierce with your finger. This should take another 2 hours or so.

4. Keep the ribs wrapped and let them rest for 1 hour before serving.

Serves 3

- $\frac{1}{4}$ cup beef barbecue rub
- 1 three-bone rack of beef plate short ribs (around 5 pounds)



BEEF BARBECUE RUB

Makes about 1 $\frac{1}{3}$ cups

For beef barbecue, I prefer a simpler rub. I also leave out the sugar because it tends to burn a little over the longer cook time required for most beef barbecue. And, in general, I don't like my beef as sweet as my pork barbecue.

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| $\frac{1}{2}$ cup fine sea salt or kosher salt | 1 tablespoon garlic powder |
| $\frac{1}{2}$ cup ground black pepper | 1 tablespoon onion powder |
| 3 tablespoons sweet paprika | 1 teaspoon ground cayenne pepper |

Mix the ingredients together and store in an airtight container in a cool, dry place.

