



Smoked Beef Ribs Recipe

Ingredients:

- 3 – 5 lbs Beef Short Rib Plate
- ½ Cup Kosher Salt
- ½ Cup Thick Mesh Black Pepper
- 1 Tbsp Seasoned Salt
- 1 Tbsp Hot Sauce
- 1 Cup of Rendered Beef Tallow
- Pink Butcher Paper

Directions:

1. Preheat your smoker to 250 – 275°F.
2. Trim the excess fat off the top of the plate of beef.
3. Score the underside of the beef ribs with a sharp knife.
4. Slather the ribs with hot sauce and in order, season both sides with seasoned salt, kosher salt, and black pepper.
5. Place the ribs on the smoker and smoke.
6. After two hours, open the smoker lid and spritz the ribs with the beef tallow and allow them to continue cooking.
7. After 3 hours (at 165 – 170°F) the bark will be dark and set. Remove the ribs from the smoker spritz heavily with beef tallow and wrap tightly in butcher paper.
8. Return the ribs to the smoker with a wireless thermometer inserted in them.
9. Once the temperature of the ribs reaches 200°F, remove them from the smoker, and set them on a table and allow them to rest until they reach an internal temperature of 160°F.
10. Remove from butcher paper, slice and enjoy.