

Smoke and Pellets BBQ



BBQ Beef Ribs

Cheat Sheet

Beef ribs are a great option for the smoker as the consistent low-and-slow heat and smoky flavor infusion results in tender, juicy meat with a rich, savory taste.

1

What You Need

- 2 racks of beef ribs (about 4-5 pounds each)
- 2 tablespoons coarse salt
- 2 tablespoons black pepper
- Olive oil (or Worcestershire sauce or even hot sauce) as a binder (optional)

You can of course use any rub or your choice here as well - I personally like a little SPG myself.

2

Preparation

- Preheat your smoker to 225°F (107°C).
- Remove the membrane from the back of the ribs and trim any excess fat.
- Combine the salt and black pepper (or rub if you are using it) and cover generously onto all sides of the ribs.

3

Start Cooking

1. Place the ribs on the smoker, bone-side down and smoke for about 3 hours.
2. After about 3 hours, wrap the ribs in aluminum foil or butcher's paper with a bit of liquid (like tallow, beef broth, apple cider vinegar, or beer) to keep them moist.

4

Finish Cooking

1. Return the wrapped ribs to the smoker and continue cooking for another 2-3 hours, or until the meat is tender and reaches an internal temperature of around 200-205°F (93-96°C).
2. Rest in a cooler for at least an hour then serve.

Tips for Perfect Smoked Beef Ribs

- Keep the smoker temperature consistent at 225°F (107°C) for the best results.
- Use a meat thermometer to accurately gauge doneness (*this is an opinion divider as some will say as long as they probe smoothly, they are done - I work to temp but they definitely must probe well too*).
- Spraying the ribs with apple cider vinegar or a similar mop sauce every hour can add flavor and moisture.
- You can add the cut away fat cap to an oven tray or the like and make a tallow as you go as well.
- Letting the ribs rest after cooking is crucial for tender, juicy result.