

Smoky California Beef Short Ribs

Recipe courtesy Earl's Gone Wild

Prep Time: 15 min.

Inactive Prep Time: 30 min.

Cook Time: 3-3 1/2 hours

Level:

Easy

Serves:

4 servings



Beef short ribs are a perfect cut of meat to barbecue. They have a lot of flavor, and tend to have more meat on them than the traditional beef rib. These will take some time on the grill, but they are definitely great barbecue.

Ingredients

- 4 pounds Beef Chuck short ribs
- 2 tablespoons Earl's Gone Wild Cal-Spice™ Seasoning
- 2 tablespoons canola or olive oil.
- 2 cups Earl's Gone Wild California Barbecue Sauce
- 2 cups smoke chips, hickory or your favorite smoking wood.

Cooking notes

Place the wood chips in a bowl, and fill bowl with water until the wood chips are covered. Soak for 1 hour prior to use. Drain water before using.

Important: For tips on how to properly set up your barbecue for indirect cooking, go to www.earlsgonewild.com

Cooking steps

- 1) Place ribs in glass or non-reactive container. Lightly coat the ribs with the canola or olive oil. Now rub the Cal-Spice™ on the ribs. Place container in the refrigerator for at least 30 minutes, or up to 12 hours. Remove ribs from refrigerator 20 minutes prior to cooking.
- 2) Preheat your charcoal grill using indirect heat; the ribs should not be placed directly over the coals. You will need about 40 charcoal briquettes initially, this will cover about a third of the bottom grill. Using a chimney or pile, light the coals and wait until they are glowing red. Dump the hot charcoal out on the grate under one side of the grill, and then wait about 5 minutes for the coals to get a gray ash coating. You will need to add additional coals during cooking; about 12-15 briquettes on the fire every 90 minutes. Note: A gas grill can also be used, heating the outside burners. Smoke chip boxes are available for the gas grill.
- 3) When you are ready to cook the ribs, if using charcoal, place half (1 cup) of the wood chips on the hot coals. Oil your grill grate and place the ribs bone side down on the grill, making sure not to place them directly over the hot coals. Cover the grill and open bottom and top vents half way. Keep the grill lid closed at all times during cooking, except when necessary to add coals or wood. The ribs will take about 2 ½ to 3 ½ hours to cook. After 90 minutes, add additional briquettes. Once they are hot, add the rest of the wood chips.
- 4) Warm the barbecue sauce in a saucepan and place half in a serving bowl for later. Use the other half to baste the ribs during the last 10 minutes of cooking.
- 5) Place ribs on a warm serving platter with the remaining barbecue sauce on the side and plenty of napkins!

Serving suggestions: Your choice of salad, potatoes or beans.