



Smoked Beef Short Ribs

By Kevin Rathbun

These smoked short ribs are a tribute to Rathbun's appetite for beef. He takes a once-
lowly cut of meat and with innovative seasoning, hickory chips and slow cooking, turns
it into tender, tasty fare, sure to please even the most discriminating palate. Ask the
butcher to cut the short ribs 2 to 2½ inches thick, because they shrink during cooking.
And be prepared for everyone to ask for second helpings.

Ingredients

Rub

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon smoked Spanish paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon dried thyme
- ½ teaspoon ground coriander
- 1 tablespoon kosher salt

- 4 pounds bone-in beef short ribs, cut 2 to 2½ inches thick
- 16 ounces lager beer
- 2 cups chicken stock
- 2 cups white balsamic vinegar
- 4 tablespoons salted butter, cubed

Equipment: Plate Setter, porcelain coated grid, hickory chips, 9 in x 13 in / 23 cm x 33
cm glass or ceramic baking dish

Preheat the EGG to 200°F/94°C without the grid.

Place the hickory chips in a small bowl, cover with water and let soak for at least 1
hour. Drain and scatter over the preheated charcoal. Using barbecue mitts, place the
grid in the EGG.

To make the rub, mix the garlic powder, onion powder, paprika, cayenne pepper, thyme, coriander and salt in a small bowl. Generously rub the short ribs with the spices.

Place the ribs on the grid and close the lid of the EGG. Let the ribs smoke 1½ to 2 hours. Once the short ribs have finished smoking, transfer the ribs to the baking dish.

Using the Grill Gripper and barbecue mitts, carefully remove the grid and add the Plate Setter, legs up, and replace the grid. Raise the internal temperature of the EGG to 375°F/190°C.

Mix the beer and the chicken broth in a large bowl and set aside. Place the vinegar in a heavy-bottomed saucepan on the stovetop over medium heat for about 15 minutes, or until the liquid has reduced by half. Pour the beef and chicken mixture over the ribs.

Cover the dish tightly with aluminum foil; place in the preheated EGG for 2½ hours, or until the ribs are fork tender.

Warm the reduced vinegar over low heat. Using a whisk, add the butter a little at a time, stirring constantly, until the butter is emulsified. Do not boil. Transfer the ribs to plates, top with the sauce and serve immediately.

Serves 4