



Smoked Beef Ribs with Mustard Marinade

Recipe courtesy of Anthony Endy

Beef Ribs

1 Certified Angus Beef® block cut beef short ribs (3-bone in roast), approximately 5-8 lbs.

Mustard Marinade

1 part Worcestershire sauce
1 part apple cider vinegar
2 parts yellow mustard
1 part whole grain mustard
1 part water

Seasoning Blend

5 parts kosher salt
2 parts black pepper
2 parts garlic powder
1 part lemon pepper
1 part ancho chile powder
Light touch of cayenne

Set the EGG for indirect cooking with the convEGGtor at 250°F/121°C. Brush the beef with the mustard marinade and season both sides of the beef liberally. Place the seasoned meat in the EGG and smoke for five hours. Remove the meat from the EGG.

Honey-Beer Glaze

1 cup honey
1 cup brown sugar
½ cup bouillon paste
1 cup beer, brown ale

Slather the smoked ribs with the glaze and wrap with foil. Put the wrapped ribs back in the EGG and cook for one more hour.

