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Smoked Beef Ribs are a simple recipe that is easy to get right the first time! Fall off the bone delicious with a flavor-packed bark that is to die for! For a long time, I was intimidated by smoking anything. But finally, my love for all things beef barbeque won out and I decided to give it a try! This Smoked Beef Ribs recipe was one of the first recipes I
developed for the smoker because it's simple, low maintenance and it turns out every single time I make it. It's kind of a family favorite during summer now, and we especially love it with yummy corn on the cob and a cherry tomato salad, preferably from the garden! Flavor Explosion: Smoked beef ribs are rich and smoky. The combination of spices
and the smoking process creates a complex, savory profile that makes for an incredible dinner. Tender, Juicy Texture: When cooked low and slow, beef ribs become incredibly tender and juicy. The slow breakdown of collagen results in meat that is not only flavorful but also melts in your mouth. Social and Fun: Smoking ribs is the perfect time to bring
friends and family together. The process of preparing, smoking, and enjoying the meal creates memories that'll last forever. Beef Ribs - short ribs or back ribs BBQ sauce mixture onto the Ribs. Step 2: After the 2 hours of smoking,
combine water and vinegar and spray or brush on the ribs every hour for 3 more hours or until the ribs register 205-210°F. What is the best way to store and reheat ribs? Smoked beef ribs can be reheated in a microwaveable container with a damp paper towel placed on top. Why are my
smoked beef ribs tough? Smoked beef ribs are tough when they are cooked too quickly. Cooking smoked beef ribs? Yes, you can use the 3-2-1 method for smoked beef ribs moked beef ribs are tough when they are not tough. Does the 3-2-1 method work for beef ribs? Yes, you can use the 3-2-1 method for smoked beef ribs are tough when they are not tough.
hours, and cook them unrapped for the last hour. Is it better to boil beef ribs before cooking? No, I do not recommend boiling beef ribs before cooking. Smoking them slowly at a low temperature will result in tender ribs. Types of Beef Ribs: Look for either plate ribs (short ribs) or back ribs. Short ribs have more meat, while back ribs are generally
larger and have less meat. Seasoning: Use a simple rub of salt, pepper, and garlic powder. You can also add brown sugar for sweetness and paprika for color. Wood Choice: Use hardwoods like hickory, oak, or mesquite for robust flavor. Fruit woods like apple or cherry add a milder sweetness. Did you make this recipe? Leave a 🛘 review and share it
on Instagram, Facebook, or Pinterest! This post may contain affiliate links. Juicy tender beef ribs perfection. Fall of the bone ribs recipe for your Masterbuilt, Traeger or any charcoal smoker! Rub for this smoked ribs is very simple. I dont
like to use lots of ingredients in my rub, just a few will do the work- onion powder, brown sugar, black pepper, salt, paprika. The spices flavor will not be overwhelming and at the same time beef ribs will get a nice spice touch. Its very easy to use electric smoker for all your meat. Its convenient and works as well as charcoal smoker. When i was
buying electric smoker, i was deciding between Traeger and Masterbuilt. They both do the job well, but i went with the cheaper one. Masterbuilt is more affordable. We'll email this post to you, so you can come back to it later! Preheat smoker to 275 degreesyou want to place ribs fat side down in to your electric smoker, to make sure that extra fat will
drip down. Cooking time is about 2-3 hours. They are not going to falling of the bone really, but that's how we like itServe it with your favorite side dish! If ribs come with a lot of fat, like the one showed on the fat, you really want to trim it. It makes rib meat so fatty, it makes it hard to eat to enjoy. So i prefer to trim the fat, but make sure to leave
some on, it will help to prevent meat from drying out. Try my other smoker recipes readers love! Stay tuned with my constantly updated electric smoker for this recipe, used a flavorful rub and slowly smoked till
perfection. Fall of the bone ribs recipe for your Masterbuilt, Traeger or any charcoal smoker! 3 lb beef ribs4 tbspn brown sugar1 tbspn black pepper1 tbspn black pepper1 tbspn salt Preheat your smoker to 275 degrees with Hickory or Mesquite wood chipsTrim extra fat from the ribs. Make sure to leave some fat onMix all the rub ingredients and rub
beef ribs with it. Place in to your preheated smoker fat side down. Cook for 2-3 hours. Add more chips as needed. Calories: 508kcalCarbohydrates: 20gProtein: 48gFat: 25gSaturated Fat: 11gCholesterol: 147mgSodium: 1601mgPotassium: 992mgFiber: 1gSugar: 15gVitamin A: 20IUVitamin C: 0.8mgCalcium: 63mgIron: 6mg Jump to Recipe Print Recipe
I've been on a major beef kick lately. I love the flavor of beef with a simple rub and some time in the smoker. One of the cuts that tastes great after taking on smoke is beef back ribs. In this post, I will share how to cook beef back ribs on a smoker and share a simple smoked beef back ribs recipe. In my post about Smoked Beef Chuck Ribs, I broke
down the differences between Beef Back Ribs, Beef Chuck Ribs, and Beef Plate Ribs. In a perfect world, I'd eat Beef Plate Ribs every day... By the way, another reason I like beef ribs, and any type of rib for that matter, is because they are great for a tailgate party. I'm super competitive,
and love playing tailgating games! Some of my favorite tailgating games are cornhole, and ladder toss. When I was younger I might have included beer pong in this list, but I'm a "responsible" adult now. One of the reasons that I like beef back ribs is the price! Beef Back Ribs don't typically have a lot of meat on them, and you can get them for a steal
at the grocery store. Preparing this smoked beef back ribs recipe is easy. The first step to prepare beef back ribs is to remove the silver skin on beef ribs is a little more difficult to remove than on pork ribs. Use the back side of a butter knife to help peel the skin back, and then use a paper
towel to grab the skin and peel it away. After you've removed the silver skin, rub both sides of the ribs with olive oil. I don't think the type of binding agent for my rub, but some people may think otherwise. Once you've applied the binding agent,
generously apply your rub. Be sure to get the rub on both sides of the rack. Most of the meat on beef back ribs is between the bones. Make sure thoroughly covered by the rub. You can get as fancy as you want with the rub, but my go-to is a Salt, Pepper, Garlic, and Coffee rub that I make at home. I also really like all of
Traeger's rubs. Traeger's Big Game Rub has a great flavor that compliments beef nicely. Cooking beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy, as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy as long as you have a good meat thermometer. I smoke beef back ribs on a smoker is easy as long as you have a good meat thermometer.
After 4 hours, I start checking the temperature of the meat between the bones. Then check the temp again each hour until you're close. The ribs are ready to rest when they get to 200 degrees. Wrap them with foil, throw them in a good cooler for twenty minutes, and then dig in! Print Pin Looking for the best beef back ribs recipe? Want to know how
to cook beef back ribs? This recipe has you covered. Keyword barbecue, bbq, beef ribs, pellet grill recipe, smoked meat Prep Time 10 minutes minutes Additional Time 30 minutes minutes Total Time 6 hours hours 40 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe, smoked meat Prep Time 10 minutes minutes are recipe a
coffee beans 1 tbsp olive oil Add all of the dry ingredients to a coffee grinder and grind on the fine grind setting Mix the result with a spoon and set aside - this is your rubRemove the silver skin from the beef back ribs. If it's stubborn, use the back end of a knife and some paper towels to get started Rub the entire surface of the ribs with olive
oilGenerously apply the rub, being sure to get both the top and bottom side of the rackPlace in smoker and smoke at 225 degreesThe ribs can be pulled from the smoker when the internal temp of the meat in the thickest part is 200 degreesLet the meat rest wrapped in foil and in a cooler for 30 minutes and then enjoy! Jump to Recipe $\frac{1}{2}$ Rate
RecipeThis post may contain affiliate links. Please read our disclosure policy. Smoked beef ribs are the newest (and most glorious) meat trend to hit the BBQ scene. These mammoth mouthfuls of meat adorn the best BBQ platters with a hefty bit of beef packed with delicious flavor. What are Beef Ribs? To begin, let's talk about the cut of beef you're
looking for when smoking beef ribs. I know that sometimes that sea of meats at the grocery store can be intimidating. Skip the pre-packaged stuff and simply ask your butcher for beef ribs. These beefy, beautiful ribs come from the lower end of the ribs and often have a good 1-2 inches of meat right on top of the bone. You do not want back ribs for
this recipe (however, I do have a recipe for Beef Back Ribs if you're interested in making this cut). Those have hardly any meat on the bone and only about an inch of meat between bones. These types of ribs are often called "shiners" because there is so little meat on top that the bones shine through while cooking. The thick cuts that are the best for
smoking come in two different varieties. Chuck ribs. Usually come in a 4-bone beef rib section (bones are also usually a little shorter with slightly less meat) Plate ribs. Have 3 big bones and a higher layer of meat on top of the beef rib. Different pitmasters prefer different cuts, but either one works perfectly with this recipe. I used a 4-bone section of
chuck ribs for this one because it was what my butcher had in stock, but plate ribs are a perfect substitute! This recipe was a big hit when I made it during the second episode of Food Network's show BBQ Brawl. While I used my awesome Homemade Coffee Rub for that challenge (which the judges LOVED), my Hey Grill Hey Beef Rub tastes totally
amazing on these ribs. Also, I was under a time crunch on BBQ Brawl, so I smoked between 275 and 325 degrees F to have these ribs done in under 5 hours. When you have the time, definitely cook at 250 degrees F to have these ribs done in under 5 hours.
smoked beef ribs. You gotta just let the meat and the smoke do the talking. I did add a little element of heat by using Dijon mustard to keep everybody on their toes. It's not spicy, rather a warm and amazing melt-in-your-mouth bit of smoked beef ribs is my Beef Rub. It's an awesome salt and pepper-based dry
rub that was made to compliment the flavors of grilled and smoked beef. You can purchase this from the Hey Grill Hey Store. If you don't have any on hand, you can use equal parts Kosher salt, coarse black pepper, and garlic powder. How to Smoke Beef Ribs Low and slow is the name of the game when smoking beef ribs. You need enough smoke to
properly season the meat and give you that beautiful dark coveted bark. These guys also need plenty of time to render that fat and tough connective tissue to get them to a perfect fall-off-the-bone texture. Prep. There is a layer of fat on top of the ribs and another papery membrane on the bone side of the ribs. You can ask your butcher to remove the
membrane or you can do it at home. Either way, that membrane is not very pleasant to eat and you want it gone. If you're doing it at home, work a butter knife underneath the membrane, use a paper towel to get a good grip, and lift it off. Season. Slather the trimmed ribs in spicy Dijon mustard (make sure to get a variety that contains horseradish),
and season liberally with either my Beef Rub or equal parts salt, pepper, and garlic powder. The mustard gives a little hint of flavor while also helping that dry rub cling to the smoker, close the lid, and smoke for 3 hours. Spritz these ribs
with a vinegar and hot sauce blend (recipe below!). These ribs are not wrapped, so to keep things moist and help develop that yummy bark, the spritz is crucial. Don't be fooled into thinking it is too spicy, it's really not. It just adds a little extra bite and "wow" to the ribs (kind of like how I use vinegar in my Carolina Style Pulled Pork). Continue to
smoke until the ribs reach 203 degrees F. Rest, slice, and serve. When you've hit your target 203 degrees F, it's important to let them rest. Wrap them up in butcher paper, transfer to a cooler, cover with a towel, and rest for an hour before slicing into individual ribs and serving. How Long to Smoke Beef Ribs It will take about 8-10 hours to fully
smoke beef ribs. This time can vary from rack to rack, so be sure to give yourself plenty of wiggle room if your particular rack of ribs takes less or more time than this guide. Rather than smoking based off cooking time, go off the internal temperature of the meat. The temperature of the meat will guarantee your food is cooked to the perfect doneness
Temperature for Beef Ribs Once your beautiful ribs are seasoned and slow smoking, it's time to finish it up and bring it all together. Smoke the ribs to an internal temperature of 203 degrees F, and this is where a good meat thermometer is absolutely crucial. Smoke the ribs to an internal temperature of 203 degrees F, and this is where a good meat thermometer is absolutely crucial.
perfect internal temperature on the meat to get optimum results. If you follow the instructions in this post, you'll be enjoying fall-off-the-bone in no time! More Beef Ribs Recipes Oh hey there! I see you like ribs just as much as I do, and did you know that Hey Grill Hey has a variety of recipes for smoking beef ribs ready for you to make yourself? It's
true! Check some out below: Beef Ribs Recipe Follow the video below and I'll show you how to make this smoked beef ribs recipe at home! I'm all about helping you make better BBQ, feed the people you love, and become a BBQ hero. If you want to see more of my recipes, tips, and behind-the-scenes action, follow along on my social channels. You can
find me on Instagram, Facebook, and YouTube! Smoker I highly recommed this one! Preheat the smoker. Preheat the smoker to 250 degrees F for indirect cooking. Use a hardwood, like oak or hickory, to generate the best smoke for these ribs. Season. Slather your ribs with the Dijon mustard. Season liberally on all sides with Beef Rub, or the salt,
pepper, and garlic powder. Smoke the ribs. Place your ribs on the smoker and insert the meat (without touching the bone). Program your thermometer probe in the thickest part of the meat (without touching the bone). Program your thermometer probe in the thickest part of the meat (without touching the bone). Program your thermometer probe in the thickest part of the meat (without touching the bone).
shake the vinegar and hot sauce together. After the initial 3 hour smoke, begin spritzing your ribs every 45 minutes to an hour. Continue smoking until the ribs have reached an internal temperature of 203 degrees F. This process typically takes between 8-10 hours, but every rack is a little different. Rest, slice, and serve. Remove the ribs from the
smoker, wrap in foil, butcher paper, or unwaxed parchment paper and let rest in an insulated cooler for at least an hour before slicing and serving. Calories: 45kcal | Carbohydrates: 9g | Protein: 2g | Fat: 1g | Cholesterol: 1mg | Sodium: 90mg | Potassium: 140mg | Fiber: 2g | Sugar: 1g | Vitamin A: 180IU | Vitamin C: 1mg | Calcium:
81mg | Iron: 3mgNutrition information is automatically calculated, so should only be used as an approximation. **This post was originally published April 2018. It has since been updated with more information and helpful tips. The recipe remains the same. This post contains affiliate links. Though a relatively modern item compared to brisket and
smoked sausage, there's no doubt the beef rib is one of the most sought after menu offerings when it comes to barbecue. Smoked BBQ beef ribs are indeed a thing of beauty. A crust of impossibly dark bark. The vivid scarlet smoked ring. Beefy strands of tender rib meat. Of course, to make sure they are as good as described, you need to cook them
right. More importantly, you need to start with the right raw ingredient. Beef rib syou can smoke. Don't get caught out - boneless short ribs are not the right cut, neither are bone in short ribs for that matter. They are simply too small to have any
decent meat left after the cooking process. If you have accidentally bought short ribs, try this recipe instead. Beef ribs are tricky, because there's no universal specification for where or how they should be cut. Meaning, some processors will cut them longer than others. And other butchers will cut them shorter. And some will take the cap off. And
others will leave it. It can be a little confusing. Here's what you need to know: Back Ribs: actually, these are the least desirable for smoking. They are the beef equivalent of pork baby backs, and are cut from the curved part of the rib that comes right off the spine. Often when sold at grocery stores, most of the meat has already been cut away and all
you are buying is bone and intercostal muscle. If you can find back ribs with the cap left on, like these, they make for a quicker cook. Chuck Ribs: these are taken from further along the rib bone, where they straighten out, but from the cranial end of the rib cage (ie, closer to the head). Chuck ribs are usually ribs 2,3,4 &5 and are commonly sold in
plates of four ribs. They are not HUGE in size like plate ribs, but actually make better individual portions. Plate ribs are the biggest of all. The 'brontosaurus' ribs of your BBQ dreams. The problem is, they're nearly impossible for consumers to purchase, and nearly always exclusively available from food
service suppliers. Plate ribs are from the same area as chuck ribs, just further along the animal. Usually, they are in plates of three, and comprise the 6,7 & 8th rib. Trimming & seasoning beef ribs: Trimming is another area where the answer is variable. It's basically an "it depends" zone. Back and chuck ribs are usually ready to go out of the package,
and don't require any further trimming. Sometimes, though, chuck and plate ribs will come with a cap still attached. So when you look at the rack from the side, they will appear to have meat, then a fat layer, then another very thin meat layer, then more fat. The thin meat layer is the cap that needs removing, as it also contains silverskin that wont
break down during cooking. Good news though - unlike pork ribs, beef ribs do not require you to remove the membrane off the bone during cooking. To stay true to tradition, BBQ beef ribs are seasoned only with coarse pepper and kosher salt
Usually in a 3:1 ratio. But, who really cares for tradition anyhow!? A lot of folks add a little garlic powder into their salt mix. I personally always use Hardcore Carnivore Black seasoning as it gives me a head start on the bark, too. If you're feeling really experimental, you can play around with a mustard slather to adhere your seasoning to the
meat. How to smoke beef ribs: This is actually the least complicated part. I cook on an offset smoker and run it at about 300f for beef ribs. They can definitely take the higher heat. Then, I cook them until them temp somewhere between 206 and 210f. I use a Thermapen to check internal temperatures and a Smoke to monitor the pit temperature. For a
4.5lb rack of chuck ribs, that will be about 6 hours. When it comes to smoking, though, you are cooking to feel and temperature, not time. As with most barbecue, you'll think it's ready before it actually is. While 80% of the rib plate will probe tender, there will be those last few spots that have a little resistance when probed. Keep cooking, and wait
until the whole thing has the same consistency as warm butter. It'll be well worth the extra time. How long to rest BBQ beef ribs: After they come off the smoker, I wrap my beef ribs in peach paper (because it's porous and wont ruin the bark you worked so hard to create). I then place them in a good quality cooler to rest for an hour before serving. Yes
- the quality of the cooler matters because the better insulated they are, they will actually keep cooking the protein a little longer, which affects the final texture. Those are the basic principles, and here's the full recipe: Print clock icon cutlery icon flag icon folder icon instagram icon print icon squares icon heart icon heart icon heart icon heart icon flag icon folder icon instagram icon print icon squares icon heart icon heart icon heart icon heart icon flag icon folder icon instagram icon print icon squares icon heart icon heart icon heart icon flag icon folder icon instagram icon print icon squares icon heart icon heart icon flag icon folder icon instagram icon print icon squares icon heart icon heart icon heart icon heart icon flag icon folder icon instagram icon print icon squares icon heart icon icon icon print icon print icon squares icon heart icon h
solid iconPreheat a smoker to 300f. If your beef ribs have the application is liberal, and on all sides of the meat. Massage in to ensure it's well
coated. Place the rack meat side up in the smoker. Combine the water and vinegar in a spray bottle. Once the rack has had at least 2 hours of smoke, spritz with the vinegar mixture every hour or so. Cook until an instant read thermometer reads 206-210f at the thickest part of the meat. Be careful not to touch bone when taking a reading as this will
give you an inaccurate number. Once at temperature, remove rack and wrap in uncoated butchers paper, then set in a cooler to rest for an hour. If you cannot get paper you can use foil, but your bark will soften. Slice ribs between bone and serve. Cooked low and slow, these Smoked Beef Ribs are easy, tasty and absolutely delicious! Smoking is much
easier than you may think. Let me show you how to make the most tender and flavorful beef ribs! I love grilling, but I love smoking meats just a bit more. Mostly men seem to comment on my grilling and smoker recipes; however, it's really my goal to get more women excited about using these outdoor cooking appliances. Not that we don't love you
men who cook! Once you learn a couple of basic techniques, you can very easily master a smoker. A lot of people are nervous about smoking and I get it. I used to be too! With the invention of electric smokers, it has become a cinch to smoke any day of the week. Trust me, once you try it, you'll be breaking out your smoker to make these beef ribs over
and over again! How long does it take to smoke beef ribs? Low and slow is the best way to smoke meats. This really allows the flavor of the seasonings and the wood smoke to penetrate the meat. So give yourself enough time to make these. You can't rush it or your meat will be tough. There is no shortcut here! What is "silverskin"? Silverskin is a
membrane. It is a tough bit of connective tissue on the underside of beef and pork ribs. It can be very chewy if not removed since it doesn't get soft and melt down like fat does. Removing it also helps the seasoning to really get into the meat without having that barrier there. It can be stubborn to remove so make sure your hands and the ribs are dry
or use a paper towel to get a good grip on it to pull it off. What if I am using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker and not a pellet smoker? If using a traditional wood smoker are traditional wood smoker and not a pellet smoker.
beef. Here I used a Hickory Brown Sugar bottled sauce but try making your own HOMEMADE BARBECUE SAUCE for a real kick in flavor! How do I store any leftovers? If you have any leftovers you can reheat these in an oven (covered) at
250F degrees until the internal temperature of the ribs reaches 165F degrees. I do not recommend freezing cooked ribs. beef ribs salt and pepper garlic powder BBQ sauce optional rib rub (in recipe card - this is my tried-and-true recipe) Remove the membrane (sometimes called "silverskin") from the back of the ribs. You can usually take a knife and
in the smoker with water and stock the smoker with water and stock the smoker with wood (chunks, chips, pellets...whatever your smoker is designed for) Note: I have a Traeger smoker and smoke the ribs for about 3-4 hours. Beef ribs can come in smaller sizes or huge
the ribs from the smoker Allow the ribs to rest for at least 15 minutes before serving, applying another coat of BBQ sauce, if desired. Remove the membrane (sometimes called silver skin) from the back of the ribs generously with the salt, ground black
pepper, and garlic powder (or use my homemade rib seasoning rub above.) If using a traditional smoker with water and stock the smoker water 
the seasoned ribs in the smoker and about 4 hours. The cooking time will depend on the size of your ribs (some racks are much larger than others.) So the bottom line is they will be fully cooked when the meat reaches a temperature between 200F and 205F degrees. If you are using a traditional smoker, be sure to check the water level and wood every
45-60 minutes. During the last hour of smoking, baste both sides in the BBQ sauce every 20 minutes until they finish cooking. Carefully remove the ribs to rest for at least 15 minutes before serving, applying another coat of BBQ sauce, if desired. Low and slow is the best way to
smoke meats. This really allows the flavor of the seasonings and the wood smoke to penetrate the meat. So give yourself enough time to make these. You can't rush it or your meat will be tough. There is no shortcut here! Do your best to remove the membrane (or silverskin) on the back of the ribs. It helps the seasoning to really get into the meat
without having that barrier there. If using a traditional wood smoker, always make sure to check the steam pot and fill with water as needed. You can use any kind of wood that you like for beef ribs. I used mesquite here but feel free to use your favorite kind. Applewood and Cherrywood are other favorites. Honestly, I know there are wood smoking
purists out there that say to use a certain kind of wood for certain kind of meat. I honestly have not found a bad combination yet! Use your favorite BBQ Sauce. I used Hickory Brown Sugar for a little smokiness and sweetness but any BBQ sauce if you really want to go all out! Just double or
triple this recipe to make more racks of ribs. Calories: 346kcal | Carbohydrates: 55g | Protein: 10g | Fat: 9g | Sodium: 3147mg | Fiber: 2g | Sugar: 44g "The Country Cook" is not a dietician or nutritional information shared is an estimate. If calorie count and other nutritional values are important to you, we recommend running the
ingredients through whichever online nutritional calculator you prefer. Calories and other nutritional values can vary quite a bit depending on which brands were used. Share it on Instagram @thecountrycook and mention us #thecountrycook! Skip to content Juicy beef ribs, infused with the flavors of wood and BBQ sauce, slow-cooked to tender
perfection on a wood smoker. The kind of meat that effortlessly slides off the beef rib bone. This is exactly how I always envision my tender-smoked beef ribs recipes to be. Now, I'm no stranger to the pit. I've spent a good chunk of my adult life in cooking school and experimenting with the smoker. I've cracked the code when it comes to making these
 irresistible BBQ beef ribs. I have all the tips up my sleeve on selecting the right beef ribs, prepping them for their smoky journey, picking out the perfect wood, and mastering those smoking techniques. So, if you're ready to discover the magic of smoked beef ribs, join me on this flavorful ride. Let's do this! 2 racks of beef ribs (approximately 4-5
pounds total) 2 cups of wood chips, chunks, or pellets (depending on your smoker) 2 tablespoons of black pepper 1 tablespoon of garlic powder 1 tablespoon of garlic powder 1 tablespoon of paprika BBQ sauce (as desired) Mop sauce (optional) Meat thermometer Aluminum foil or butcher paper To smoke beef ribs, start by preheating your smoker to 225°F
Soak the wood chips in water for about 30 minutes to an hour before using. In a small bowl, combine the salt, black pepper, garlic powder, and paprika to create the dry rub, ensuring an even and thorough coverage on all sides. If using mop sauce,
prepare it according to your preferred recipe. Once the smoker is heated, add the soaked wood chips to the chips tray to generate smoke. Place the beef ribs on the smoker grates, bone side down, and close the smoker grates, bone side down, and close the smoker. Optionally, baste the ribs with mop sauce every hour or as desired to keep them moist. Since we're using the Texas crutch
technique, wrap the smoked beef ribs to the smoked beef ribs to the smoker and continue cooking process and enhance tenderness. Return the wrapped beef ribs to the smoker and continue cooking until they reach the desired internal temperature
Monitor the internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of around 200°F for tender and flavorful ribs. Once done, remove the beef ribs and serve them with your
favorite BBQ sauce on the side. Look for a rack of ribs with plenty of marbling and a nice layer of fat. That's where all the juiciness and flavor come from! Don't be shy to ask your butcher for advice on selecting the best beef ribs. But when it comes to beef ribs, you've got some great options to choose from. Plate Ribs: Plate ribs or plate short ribs are
not just called "dinosaur ribs" for nothing. They are the largest and meatiest ribs you can find on the cow. Plate ribs come from the lower part of the rib cage at the short Ribs: Beef short ribs hang out in the lower part of the cow's ribcage too. They might
be shorter, but don't let that fool you. Don't confuse these with beef back ribs which are less meaty. Beef short ribs have some serious marbling going on, which means rich, beefy goodness. Beef Chuck Ribs: These are like country-style versions of beef ribs. Cut from the shoulder area, they've got a nice mix of meat and beef rib bones. What's cool
about chuck ribs is although they're not as meaty as plate ribs, they often have more meat than other cuts like back ribs. And that means more flavor! The good news is we've got options when it comes to woods for smoking. Hickory, oak, mesquite, apple, cherry—the list goes on. Each wood brings its own unique flavor to the party, so it's all about
personal preference. Want to go bold and intense? Try hickory. Looking for a slightly sweeter touch? Give apple or cherry a shot. Just remember, quality smoke, so grab the best bag you can find. You'd need to use wood chips or wood equals quality smoke, so grab the best bag you can find. You'd need to use wood chips or wood equals quality smoke, so grab the best bag you can find. You'd need to use wood chips or wood equals quality smoke, so grab the best bag you can find. You'd need to use wood chips or wood equals quality smoke, so grab the best bag you can find. You'd need to use wood equals quality smoke, so grab the best bag you can find. You'd need to use wood chips or wood equals quality smoke, so grab the best bag you can find. You'd need to use wood equals quality smoke, so grab the best bag you can find. You'd need to use wood equals quality smoke, so grab the best bag you can find. You'd need to use wood equals quality smoke, so grab the best bag you can find. You'd need to use wood equals quality smoke, so grab the best bag you can find the best bag you can
are allowed. Traeger Grill Signature Blend is a product I trust. For me, some flavors that work best for BBQ beef ribs are hickory, oak, and mesquite. Whatever wood type it is, make sure it's hardwood! Let's talk about selecting rubs and sauces for our smoked beef ribs.
You can go old school with a blend of salt, pepper, garlic powder, and paprika. You could also get creative and experiment with different herbs, spices, and even a touch of brown sugar for that irresistible caramelization on your beef ribs. Want an all-in-one rub? Then try this Cattlemen's Cowboy Rub. Mop sauces are thin, basting sauces that add
moisture and flavor as you smoke your BBQ beef ribs. These can be vinegar and spices. Apple cider vinegar also works fine as a mop sauce. Use a basting brush or mop to generously apply the sauce during
the smoking process. It keeps your beef ribs moist and adds a great punch of flavor. BBQ sauce is the source of the sweet and tangy taste in your name on it. But you don't need it in the ribs preparation stage. You'd be brushing it on during the last stages of
smoking for a sticky but delicious glaze. You may also use it as a side when serving the dish. You can go store-bought with a classic sauce like Traeger's 'Que or a brown sugar-flavored product like this Kraft 18oz sauce. You can use rubs,
BBQ sauce, and mop sauce in the same recipe if you want to. Combining all on your ribs is like hitting a flavor jackpot. The mop sauce keeps things juicy as the rack of beef ribs smokes away. Then, when you're nearing the finish line, slather on that barbecue sauce for a tangy, sweet kick. It's a match made in rib heaven! Before you dive into the actual
ribs smoking procedure, you need to make sure our smoker is up to the task. Whether it's a charcoal, gas, or electric one, make sure it can handle the smoking job and keep that heat in check. But I recommend a wood smoker like the Z GRILLS ZPG-450A pellet grill. And once you have a smoker that can do the job, it's time to get that smoker ready
for the rib-smoking action! Next, I'll walk you through the steps: If it's an old smoker, give it a good cleaning to ensure it's free from any residue or gunk. Remove any ashes or debris from the previous use. This helps maintain optimal airflow and prevents any unwanted flavors. Here's how to clean and prep the smoker for a cooking session: If you're
using a charcoal smoker, load it up with your favorite charcoal briquettes or lump charcoal. Not sure which to try yet? I suggest you try out Masterbuilt's charcoal lumps. When ready, create a well in the desired cooking temperature.
Fill up the hopper with wood pellets if what you've got is a pellet grill. For other smokers, soak your wood chips or chunks in water for about 30 minutes before adding them to create a steady stream of smoky goodness. Adjust the vents or temperature control knobs on your smoker to achieve the desired cooking temperature. Keep an eye on the
thermometer to ensure it stays within the ideal range for smoking beef ribs, typically around 225°F to 250°F (107°C to 121°C). Related Reading Allow your smoker to preheat for about 15-20 minutes, giving it time to stabilize at the desired temperature. While it's heating up, take this opportunity to season your beef ribs with your chosen dry rub or
spices. Now that we have our smoker all set up and ready to roll, it's time to prepare and season those beef ribs. Here's how to make sure they're primed and ready to deliver maximum flavor: Take a close look at them and trim off any extra fat and silver skin? Yeah, the same one on pork ribs. It's like a clingy ex that hinders the
tenderness and flavor party. To remove the membrane, grab a sharp butter knife and slide it under the silver skin at one end of the rib. Lift it a bit and use a paper towel for a better grip. Now, it's all about slowly peeling off that stubborn silver skin, working your way along the rib. This little maneuver lets the tasty flavors penetrated
the meat evenly, giving you ribs that are tender and melting in the mouth. For the best tender and flavorful ribs, you can marinate them before applying the rub. So, whip up a marinade using ingredients like soy sauce, Worcestershire sauce, garlic powder, and spices. Let the ribs soak in the marinade for a few hours or overnight in the refrigerator
to enhance the flavor even further. Grab your store-bought dry rub or a simple blend of spices. Generously coat both sides of the ribs with rub, ensuring you cover every part. Massage it in, let it cling to the meat, and work its flavorful wonders. Remember, simplicity can be bliss. If you prefer to let the natural flavors of the beef shine through, you can
opt for a minimal seasoning approach. Just sprinkle the ribs with some kosher salt and black pepper to enhance the meat for an explosion of taste. Once you've prepared
and seasoned your beef ribs to your heart's content, it's time to place them on the smoker and let the magic happen. But hey, what smoking techniques: This is the classic approach that barbecue aficionados swear by. Set your smoker to a low temperature (I always
recommend 225°F). Place the ribs bone-side-down in the smoking chamber. Now let those ribs slowly smoke for hours. The low heat and extended cooking time work their wonders. It breaks down the collagen in the meat and transforms it into juicy, fall-off-the-bone goodness. Plan for a smoking time of approximately 5 to 6 hours for this technique.
you're looking to speed up the cooking process without sacrificing tenderness, the Texas Crutch is your ticket. Wrap your beef ribs tightly in aluminum foil or butcher paper during the smoking process. Note however that each of these wrapping materials can produce different outcomes. Foil provides a tighter seal. This lets you have moister meat.
Meanwhile butcher paper allows for some airflow, creating a slightly drier bark. If you opt for the Texas Crutch technique to speed things up, expect a shorter smoking with the Texas Crutch takes me around 5 to 6 hours. I like to try
the 3-2-1 when I'm after ribs with a perfect balance of tenderness and caramelization. It involves three stages of cooking: smoking uncovered for two hours, and then unwrapping and smoking again for the final hour. The 3-2-1 method yields ribs that are moist,
flavorful, and boast a delightful bark. Related Reading 3-1-1 Ribs Technique: The Path to Smoky Greatness Want to take a bolder, faster route? The hot and fast technique might be your jam. Crank up the heat on your smoker to 275°F to 300°F and cook those ribs for a shorter time. At 275 degrees, you're looking at 3 to 5 hours of smoking. Don't
worry, you don't need a grill. Most smokers can easily get to this temperature, except for some electric smokers which typically only go up to 270 degrees max. However, it's important to note that smoking ribs hot and fast can result in a slightly firmer
bite and a different crust development. But hey, variety is the spice of life, right? To make the best smoked beef ribs, monitor and maintain the temperature throughout the smoking process. Keep an eye on your smoker's thermometer and make adjustments as needed to maintain a consistent temperature. Talking about temperatures too, always
monitor the internal temperature of the BBQ beef ribs with a meat thermometer. Once it reads 145 degrees, the minimum internal temperature instantly like the Alpha Grillers thermometer work perfectly for this. While
145 degrees is considered the safe cooking temp for BBQ beef ribs, achieving tenderness requires a higher temperature. For optimal tenderness, continue smoking the ribs are ready, don't rush into serving the smoked meat right away. Allow the
satisfying meal. Congratulations on embarking on this journey to become a master of smoked beef ribs, you now have the power to
transform each type into a culinary masterpiece. So, go for it! Page 2 Juicy beef ribs, infused with the flavors of wood and BBQ sauce, slow-cooked to tender perfection on a wood smoker. The kind of meat that effortlessly slides off the beef ribs recipes to be. Now, I'm no stranger to
the pit. I've spent a good chunk of my adult life in cooking school and experimenting with the smoker. I've cracked the code when it comes to making these irresistible BBQ beef ribs. I have all the tips up my sleeve on selecting those smoking
techniques. So, if you're ready to discover the magic of smoked beef ribs, join me on this flavorful ride. Let's do this! 2 racks of beef ribs (approximately 4-5 pounds total) 2 cups of wood chips, chunks, or pellets (depending on your smoker) 2 tablespoons of salt 2 tablespoons of black pepper 1 tablespoon of garlic powder 1 tablespoon of paprika BBQ
sauce (as desired) Mop sauce (optional) Meat thermometer Aluminum foil or butcher paper To smoke beef ribs, start by preheating your smoker to 225°F. Soak the wood chips in water for about 30 minutes to an hour before using. In a small bowl, combine the salt, black pepper, garlic powder, and paprika to create the dry rub. Trim any excess fat
from the beef ribs, if desired. Generously coat the beef ribs with the dry rub, ensuring an even and thorough coverage on all sides. If using mop sauce, prepare it according to your preferred recipe. Once the smoker grates, bone side down, and
close the smoker. Optionally, baste the ribs with mop sauce every hour or as desired to keep them moist. Since we're using the Texas crutch technique, wrap the smoked beef ribs tightly in aluminum foil or butcher paper when they reach an internal temperature of around 160°F to 165°F (71°C to 74°C). This will help accelerate the cooking process
and enhance tenderness. Return the wrapped beef ribs to the smoker and continue cooking until they reach the desired internal temperature. Monitor the internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer of the ribs using a meat thermometer. Aim for an internal temperature of the ribs using a meat thermometer of the ribs using a meat the
them rest, wrapped, for about 10 to 15 minutes to allow the juices to redistribute. Unwrap the smoked beef ribs and serve them with your favorite BBQ sauce on the side. Look for a rack of ribs with plenty of marbling and a nice layer of fat. That's where all the juiciness and flavor come from! Don't be shy to ask your butcher for advice on selecting
the best beef ribs. But when it comes to beef ribs, you've got some great options to choose from. Plate Ribs: Plate ribs or plate short ribs are not just called "dinosaur ribs" for nothing. They are the largest and meatiest ribs you can find on the cow. Plate ribs come from the lower part of the rib cage at the short plate section. So you know they're going
to be really meaty and packed with flavor. Beef Short ribs have some serious marbling going on, which means rich, beefy goodness. Beef Chuck Ribs: These
are like country-style versions of beef ribs. Cut from the shoulder area, they've got a nice mix of meat and beef rib bones. What's cool about chuck ribs is although they're not as meaty as plate ribs, they often have more meat than other cuts like back ribs. And that means more flavor! The good news is we've got options when it comes to woods for
smoking. Hickory, oak, mesquite, apple, cherry—the list goes on. Each wood brings its own unique flavor to the party, so it's all about personal preference. Want to go bold and intense? Try hickory. Looking for a slightly sweeter touch? Give apple or cherry a shot. Just remember, quality wood equals quality smoke, so grab the best bag you can find.
You'd need to use wood chips or wood type it is, make sure it's hardwood! Let's talk about
selecting rubs and sauces for our smoked beef ribs. These flavor-packed spice mixes are the secret to good-tasting BBQ beef ribs. You can go old school with a blend of salt, pepper, garlic powder, and paprika. You could also get creative and experiment with different herbs, spices, and even a touch of brown sugar for that irresistible caramelization
on your beef ribs. Want an all-in-one rub? Then try this Cattlemen's Cowboy Rub. Mop sauces are thin, basting sauces that add moisture and flavor as you smoke your BBQ beef ribs. These can be vinegar-based, or even beer-based, or even beer-based,
and spices. Apple cider vinegar also works fine as a mop sauce. Use a basting brush or mop to generously apply the sauce during the smoking process. It keeps your beef ribs moist and adds a great punch of flavor. BBQ sauce is the source of the sweet and tangy taste in your BBQ. Whether you like it smoky, spicy, or sweet, there's a barbecue sauce
out there with your name on it. But you don't need it in the ribs preparation stage. You'd be brushing it on during the last stages of smoking for a sticky but delicious glaze. You may also use it as a side when serving the dish. You can go store-bought with a classic sauce like Traeger's 'Que or a brown sugar-flavored product like this Kraft 18oz sauce
You can also whip up your homemade sauce to personalize your rib-tastic experience. Pro Tip: Keep in mind that you can use rubs, BBQ sauce, and mop sauce keeps things juicy as the rack of beef ribs smokes away. Then, when you're nearing
the finish line, slather on that barbecue sauce for a tangy, sweet kick. It's a match made in rib heaven! Before you dive into the task. Whether it's a charcoal, gas, or electric one, make sure it can handle the smoking job and keep that heat in check. But I recommend a wood
smoker like the Z GRILLS ZPG-450A pellet grill. And once you have a smoker that can do the job, it's time to get that smoker ready for the rib-smoking action! Next, I'll walk you through the steps: If it's an old smoker, give it a good cleaning to ensure it's free from any residue or gunk. Remove any ashes or debris from the previous use. This helps
maintain optimal airflow and prevents any unwanted flavors. Here's how to clean and prep the smoker for a cooking session: If you're using a charcoal smoker, load it up with your favorite charcoal briquettes or lump charcoal. Not sure which to try yet? I suggest you try out Masterbuilt's charcoal lumps. When ready, create a well in the center to hold
your smoking wood chips or chunks. For a gas smoker, make sure you have enough fuel to sustain the desired cooking temperature. Fill up the hopper with wood pellets if what you've got is a pellet grill. For other smokers, soak your wood chips or chunks in water for about 30 minutes before adding them to create a steady stream of smoky goodness.
Adjust the vents or temperature control knobs on your smoker to achieve the desired cooking temperature. Keep an eye on the thermometer to ensure it stays within the ideal range for smoking beef ribs, typically around 225°F to 250°F (107°C to 121°C). Related Reading Allow your smoker to preheat for about 15-20 minutes, giving it time to
stabilize at the desired temperature. While it's heating up, take this opportunity to season your beef ribs with your chosen dry rub or spices. Now that we have our smoker all set up and ready to roll, it's time to prepare and season those beef ribs. Here's how to make sure they're primed and ready to roll, it's time to prepare and season those beef ribs.
and trim off any extra fat and silver skin. That silver skin? Yeah, the same one on pork ribs. It's like a clingy ex that hinders the tenderness and flavor party. To remove the membrane, grab a sharp butter knife and slide it under the silver skin at one end of the rib. Lift it a bit and use a paper towel or kitchen towel for a better grip. Now, it's all about
slowly peeling off that stubborn silver skin, working your way along the rib. This little maneuver lets the meat evenly, giving you can marinate them before applying the rub. So, whip up a marinade using ingredients like soy sauce,
 Worcestershire sauce, garlic powder, and spices. Let the ribs soak in the marinade for a few hours or overnight in the refrigerator to enhance the flavor even further. Grab your store-bought dry rub or a simple blend of spices. Generously coat both sides of the ribs with rub, ensuring you cover every part. Massage it in, let it cling to the meat, and
work its flavorful wonders. Remember, simplicity can be bliss. If you prefer to let the natural flavors of the beef shine through, you can opt for a minimal seasoning approach. Just sprinkle the ribs with some kosher salt and black pepper to enhance the meat's natural goodness. Patience is key now. Let the seasoned ribs sit for at least 30 minutes at
room temperature. This gives the flavors a chance to meld and deeply penetrate the meat for an explosion of taste. Once you've prepared and seasoned your heart's content, it's time to place them on the smoker and let the magic happen. But hey, what smoking technique are you gonna rock? Let's check out some of my popular
smoking techniques: This is the classic approach that barbecue aficionados swear by. Set your smoker to a low temperature (I always recommend 225°F). Place the ribs bone-side-down in the smoking chamber. Now let those ribs slowly smoke for hours. The low heat and extended cooking time work their wonders. It breaks down the collagen in the
meat and transforms it into juicy, fall-off-the-bone goodness. Plan for a smoking time of approximately 5 to 6 hours for this technique. If you're looking to speed up the cooking process without sacrificing tenderness, the Texas Crutch is you're looking to speed up the cooking process without sacrificing tenderness, the Texas Crutch is you're looking to speed up the cooking process without sacrificing tenderness, the Texas Crutch is you're looking to speed up the cooking process without sacrificing tenderness, the Texas Crutch is you're looking to speed up the cooking process. Note
however that each of these wrapping materials can produce different outcomes. Foil provides a tighter seal. This lets you have moister meat. Meanwhile butcher paper allows for some airflow, creating a slightly drier bark. If you opt for the Texas Crutch technique to speed things up, expect a shorter smoking time. When you wrap beef ribs in foil or
butcher paper, you help accelerate the cooking process. Generally, smoking with the Texas Crutch takes me around 5 to 6 hours. I like to try the 3-2-1 when I'm after ribs with a perfect balance of tenderness and caramelization. It involves three stages of cooking: smoking uncovered for three hours, wrapping in foil with some basting liquid (like apple
juice or beer) for two hours, and then unwrapping and smoking again for the final hour. The 3-2-1 method yields ribs that are moist, flavorful, and boast a delightful bark. Related Reading 3-1-1 Ribs Technique: The Path to Smoky Greatness Want to take a bolder, faster route? The hot and fast technique might be your jam. Crank up the heat on your
smoker to 275°F to 300°F and cook those ribs for a shorter time. At 275 degrees, you're looking at 3 to 5 hours of smoking. Don't worry, you don't need a grill. Most smokers can easily get to this temperature, except for some electric smokers which typically only go up to 270 degrees max. However, it's important to note that smoking ribs hot and
fast can result in a slightly different texture compared to the traditional low and slow methods. The ribs may have a slightly firmer bite and a different texture throughout the smoking process. Keep an eye on your smoker's
thermometer and make adjustments as needed to maintain a consistent temperature. Talking about temperature of the BBQ beef ribs with a meat thermometer. Once it reads 145 degrees, the minimum internal temperature the USDA recommends for safety, you may stop smoking now. An instant-read
thermometer that reads the internal temperature instantly like the Alpha Grillers thermometer work perfectly for this. While 145 degrees is considered the safe cooking temperature instantly like the Alpha Grillers thermometer work perfectly for this. While 145 degrees is considered the safe cooking temperature instantly like the Alpha Grillers thermometer work perfectly for this.
200 degrees Fahrenheit. Once your smoked beef ribs are ready, don't rush into serving the smoked meat right away. Allow the smoked beef to rest for about 10 to 15 minutes before slicing into them. This resting period helps the juices redistribute throughout the meat, resulting in a more succulent and flavorful bite. When it's time to serve, slice the
BBQ beef ribs between the bones. Pair them with your favorite barbecue sauce, coleslaw, or cornbread for a complete and satisfying meal. Congratulations on embarking on this journey to become a master of smoked beef ribs with me! You've learned the secrets to selecting the perfect ribs, preparing them with care, setting up your smoker, and
infusing them with irresistible flavors. Whether you choose beef back ribs, you now have the power to transform each type into a culinary masterpiece. So, go for it! Jump to Recipe Print Recipe Using your Pellet Smoker and a little bit of culinary know-how, you can make authentic Texas-style beef ribs that are just as good as
the BBQ joints in Texas. If you have been to intimidated to try making Texas beef ribs don't be, it actually very straight forward and more forgiving than brisket. Just follow my recipe and helpful tips and you will have some of the best bbq ever without driving to Texas. Looking for More Smoked Beef Recipes Checkout Pulled Smoked Chuck Roast -
BBQ Chuckies, Smoked Eye Round w/ Beef Au Jus, Smoked Beef Brisket Over the summer, I had the opportunity to taste some of the world's best BBQ joints in Austin, Texas. The beef plate ribs at Terry Blacks were incredibly amazing. A single bone weighing in at just under a pound looked like something of prehistoric folklore. The meat was fatty but
melted in your mouth, barely needing to chew. The post oak commonly used in central Texas gives the meat a subtle yet complex smoky flavor while preserving the natural flavor of the beef. I am blown away that salt and pepper are the only seasonings used. Since I live 1500 miles from Austin, I had to figure out how to recreate these ribs by using my
pellet smoker at home. Honestly, the method for smoking beef ribs is very similar to smoked brisket. I jokingly refer to Beef Ribs as "Brisket on a Stick." Meat: For this recipe, I used 8 lbs of beef plate ribs, specifically two 4-bone racks of plate ribs. If you are looking for a recipe substitution or variation, you can also use pork ribs, chuck ribs, or dino
ribs. The best way to find any of these cuts of meat is to stop by your local butcher shop. Seasoning: Get the best flavor with 8 tbsp of salt, pepper, and garlic from Spiceology. For Rub/Cooking: 4 tbsp of solive oil. Smoker: It doesn't matter what type of smoker you use; just pull it out and get started! For this recipe, I used a pellet smoker with a blend
of wood chips or chunks. Sharp Knife: Taking the skin off or slicing up the ribs? Make your life easy by using a guality cutting board. Optional Seasonings for a DIY Beef Rub: If you are looking to make your own rub, consider using some of my
favorite seasonings, such as kosher salt, garlic powder, chili powder, brown sugar, coarse black pepper, onion powder, and cayenne pepper. Preheat the smoker to look at the bone side, you will find a layer of skin on top of the bone, also known as silver
skin, connective tissue, or tough silverskin. Before you get started, you will want to remove the skin from the ribs. Season the ribs on all sides using the salt, pepper, and garlic seasoning from Spiceology. Start smoking. Place
the ribs in the smoker and cook for 3 hours before checking for color. Place a probe between the thickest part of the ribs. Continue smoking. Continue smoking until you reach an internal temperature of around 170 degrees F. Wrap the meat. Wrap ribs tightly with two layers of peach or pink butcher paper. Replace the probe back into the ribs.
Continue smoking and cooking until you reach a temperature of 205 degrees F. (about 2 hours). Unwrap the ribs and poke with a toothpick or probe to check for doneness. The meat is tender, like butter. If the meat is still challenging, continue to cook until tender. Leave wrapped and let rest. Once the meat is tender, wrap the ribs and let
them rest until the temperature lowers to around 160-170 degrees (about 1 hour). Enjoy! Once the meat has rested, slice, serve, and enjoy! Seasoning Texas Beef Ribs is quite simple. I use a spice blend from Spiceology that contains just three ingredients: Kosher salt, pepper, and garlic. If you're feeling adventurous, I recommend a pinch of
granulated onion, but other than that, let's keep things simple. Before seasoning, I like to rub the ribs down with a few tablespoons of oil to help the seasoning stick to the meat. Don't be shy with the seasoning. Beef ribs can handle a good amount of salt, so make sure you hit both fronts and back, and don't forget the sides. Part of the advantage of
pellet grills (especially the Rec Tec 700) is the precise temperature control. Once your pit has reached temperature, place the ribs on and place the probe between the bones, aiming for the thickness part of the rack. Then, walk away for about 3 hrs. As they say, "if you're lookin' it ain't cookin' "After about 3 hours, the meat should tighten on the
bone. The end rib always seems to pull away a bit more and may separate by the end of the cook. Don't worry, it will be just as delicious as the two presentation ribs in the center. After taking a quick peek at the 3 hr mark if all is well and you're happy with the color you can shut the lid and go for about 2 more hours before checking. I didn't mop or
spray these ribs, but if you feel they're looking dry, a spray bottle with some Worcestershire and diluted beef broth is all you need. Once the rack has reached an internal temperature of around 170, it may stall, similar to brisket, as the heat begins to break down the connective muscle fibers in the meat. That's when I wrap the beef ribs in peach food-
grade butcher paper. I've never looked back since visiting Texas and using butcher paper instead of aluminum foil. The butcher paper seals in the moisture while letting the meat breathe and not steam, resulting in a much more tender and juicy final product. I do recommend a double layer of butcher paper; no parchment paper won't work. The
butcher paper is much stronger and won't tear on the corners. Once the ribs are double-wrapped in butcher paper, you can plunge the probe back into the rack, aiming for the center as best you can. Place the ribs back in the smoker and continue cooking until they reach an internal temperature of about 205 degrees F. At this point, poke the ribs
with a toothpick or probe to test for tenderness. The probe should go into the meat without any tension, almost like butter. If it fights back or requires effort to puncture, then continue cooking. What's the difference between beef plate ribs and beef back ribs? In Texas, I'm sure you can find beautiful racks of Beef Ribs at your local H-E-B (local grocery
chain), but here in Maryland, the only beef ribs I've ever seen are either cross-cut short ribs are commonly served at Korean BBQ restaurants. They are delicious but much less impressive. Beef Back Ribs are cut higher up on the spine and cut away from the Prime Rib. Butchers don't leave much meat on beef back
ribs because they would rather sell that meat as the much pricier prime rib.
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