

Barbecue Boneless Beef Short Ribs

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for the rub:

1/2 tbsp each kosher salt and paprika
1 tsp each black pepper, garlic powder,
onion powder
1/2 tsp each celery seed, dried oregano,
chipotle powder

for the rest:

1 lb boneless beef short ribs
1 handful hickory wood chips
barbecue sauce

Author's note: boneless short ribs, like the one in this recipe, often come in 1lb. packages; each package will serve two people, and the rub ingredient amounts below are enough for two pounds of meat.

Liberally sprinkle the rub all over the ribs, then let them sit at room temperature for 30 minutes. At the same time, soak your hickory wood chips in water for 30 minutes as well.

We're going to cook the ribs using a low-and-slow, indirect heating method at 225 degrees. If you are using a gas grill, turn on a burner at one end of your grill and adjust the heat as needed until you are at 225 degrees.

Put your wood chips in a smoker box (or make a "box" out of heavy duty tin foil) and place it on the hot side of the grill. Place the ribs on the cool side of the grill. To get ribs like in the picture at the top of this recipe, you'll want to smoke it until it reaches an internal temperature of 180 degrees. Should take about four hours. Alternatively, you can pull the ribs off the grill when they reach 150 degrees (should take about 2 hours), and serve them like a steak.

Once you have the ribs cooked to your liking, wrap them in tin foil and put them somewhere that retains heat well – an empty oven, microwave, or cooler will do fine – for 20 minutes while it rests.

Lastly, simply slice the ribs and serve with barbecue sauce.