

Low and Slow BBQ Recipes

PREP TIME 15 MIN | COOK TIME 4 HOURS | SERVES 12

BEEF SHORT RIB

Method

1. Combine rub ingredients in a bowl. Coat ribs with rub, coating ribs well. Set aside for 15-30 minutes for flavours to infuse. Pre-heat Weber SmokeFire to 130°C. -135°C.
2. Place ribs in Weber SmokeFire. Place a probe in the centre of the meat. Cook ribs to an internal temperature of 65°C. Using the spritz, spray every 30-60 minutes to ensure meat remains moist.
3. Remove ribs and wrap in foil (Texas crutch hold). Place back in barbeque to finish cooking to internal temperature of 95°C. Remove, open foil for 5 minutes to allow steam to escape, and re-wrap in foil and tea towels, place into an esky and rest for 1-2 hours.
4. Remove brisket from esky, unwrap, cut across the grain.

INGREDIENT LIST

Beef

- MSA Short Ribs 3 x 4 rack rib set

Rub

- 50g kosher salt
- 125g ground black pepper
- 20g onion powder
- 20g garlic powder
- 60g sweet paprika
- 5g cayenne pepper

Spritz

- 1/3 Apple cider vinegar
- 1/3 Beef Stock
- 1/3 Water

Serving Suggestions

- Summer salad
- Barbequed corn

