

SMOKED

Dino Ribs (Plate Ribs)



INGREDIENTS:

Beef Stock Mixture:

- 1 32 oz. box of unsalted beef stock
- 1 packet of Savory Choice Beef Demi-Glace, 2.6 oz. Package (available on Amazon)

Let's first talk about the different types of ribs and what is best for smoking. Do not use boneless or bone in short ribs. Use what are called Plate Ribs. They are hard to find. You can order them from Butcher Shoppe in Pensacola Florida, and they will ship them to you! You can also order them from Hassell Cattle Company.

Plate ribs are the biggest, also known as Dino ribs! They are from the same area as chuck ribs, just further along the cow. Usually, they are in plates of three ribs which will easily serve 4-6 people. Today we are using A9 Wagyu Dino Ribs from the Butcher Shoppe.

Trimming and seasoning ribs:

Depending upon where you buy them from, they could come with a fat cap on them that will need to be removed. It also contains silver skin that won't break down during cooking. Unlike pork ribs, beef ribs do not require you to remove the membrane off the back of the bone. You want to leave it on so that the ribs do not fall apart on the grill. The presentation is much better!

The recipe is so simple. Use LSR, Lisa's Steak Rub and some extra course grade pepper! Liberally sprinkle LSR, Lisa's Steak Rub all over the ribs. Then lightly sprinkle with coarse grain black pepper. Let them rest for one hour at room temperature before placing them on the grill.

Technique:

Using a pellet grill, pre-heat to 275 degrees. Use Hickory or competition pellets. Place ribs on smoker. Smoke them until you reach an internal temperature between 175-180. Each hour spritz ribs with beef stock mixture (recipe below). Create a foil "boat" to rest them in and wrap them in this boat. Do this by having a very large sheet of foil. Fold it in the middle. Make the boat in the middle. Rest the ribs in this boat and add some of the beef broth mixture. Pull the ends of the foil together to wrap the ribs while keeping space between the top of the ribs and the foil (air pocket). Place back in the smoker and remove at 195-200 degrees. The ribs will continue to cook during the resting time so you need to plan for this.

Place the wrapped ribs in a cooler to rest in a foil pan so you don't lose any of the juice. Open the drain on the cooler. Doing this will allow them to continue to cook until you are ready to cut and serve them. These are amazing and I know you will love them. Drain the juice from the rested ribs and you can either use a spoon to remove some of the fat or a fat separator cup. Cut the ribs apart, brush with some of the juice and serve the remaining juice along side the ribs! They are perfect just like this!