



# Smoked Beef Ribs

## Ingredients:

- 3-4 pounds beef plate ribs
- 2 tablespoons olive oil
- 2 tablespoons your favorite BBQ rub
- 1 tablespoon coarse black pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 1 teaspoon cayenne pepper (optional, for heat)

## Instructions:

1. **Prep the Ribs:** Rinse the ribs and pat them dry. Remove the thin membrane from the back of the ribs. This helps the smoke penetrate and the ribs become more tender.
2. **Make the Rub:** In a small bowl, combine the BBQ rub, black pepper, garlic powder, onion powder, paprika, and cayenne pepper (if using).
3. **Season the Ribs:** Rub the ribs with olive oil and then generously coat them with the dry rub mixture.
4. **Preheat and Smoke:** Preheat your smoker to 250°F (121°C). Place the ribs on the smoker grates. Smoke for 4-6 hours, or until the ribs are tender and the internal temperature reaches 200-205°F (93-96°C).
5. **Rest and Serve:** Once the ribs are cooked, remove them from the smoker and let them rest for 10-15 minutes before slicing and serving.

## Tips:

- Use a meat thermometer to ensure the ribs are cooked to the proper temperature.
- For more intense smoke flavor, use wood chunks like hickory or mesquite.
- Wrap the ribs in butcher paper or aluminum foil during the last 2 hours of cooking to help them stay moist. This is known as the "Texas Crutch."
- Let the ribs rest before slicing to allow the juices to redistribute.

## Additional Information:

- Prep time: 20 minutes
- Cook time: 4-6 hours
- Serves: 4-6 people