AMERICAN (TEXAS)

Smoked Dino Ribs

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Complex	**6**	**30 min**	**8 hr**	**Smoke**	**Braising ribs**

Ingredients

- 1 plate of beef braising ribs (3 to 4 bones, about 2.5 kg / 5½ lb), sold as "dino ribs" or beef plate short ribs, IMPS 123A
- 2 tbsp yellow mustard or neutral oil, as a binder
- 3 tbsp coarse kosher salt
- 3 tbsp coarse black pepper (16-mesh)
- 1 tbsp garlic powder (optional)
- 120 ml (½ cup) beef stock or water, in a spray bottle
- Post oak, hickory or pecan wood

Steps

1. Trim the top fat so it is about 6 mm (¼ in) thick, and remove any hard silverskin on the bone side.
2. Brush with mustard, then season all over with the mixed salt, pepper and garlic powder. Rest at room temperature for 30 minutes.
3. Heat your smoker to 135°C (275°F) with wood for clean, thin blue smoke. Put the ribs bone-side down.
4. Smoke undisturbed for 4 hours, until a dark bark sets and does not smudge when touched. Spritz lightly if any edges look dry.
5. Continue until the internal temperature hits about 82°C (180°F) and the bark is deep mahogany, around 6 hours total. Wrap tightly in butcher paper.
6. Return the wrapped ribs to the smoker for 2 to 3 hours more, until a probe slides between the bones like warm butter, at 95 to 98°C (203 to 208°F).
7. Rest the wrapped ribs in a cooler or a warm oven (about 60°C / 140°F) for at least 1 hour.
8. Slice between the bones into huge, juicy ribs and serve at once.

Notes

- **Doneness by feel:** the temperature is a guide; ready means the probe meets almost no resistance.
- **Oven option:** cook at 135°C (275°F) on a rack, with a few drops of liquid smoke, for a similar texture.
- **Serving:** with pickles, white bread and onions, Texas style.
- **Make ahead:** leftovers keep 3 to 4 days and freeze 3 months. Reheat wrapped in foil at 150°C (300°F) with a splash of stock until steaming hot.
- **Chef's touch:** salt the ribs the night before and leave them uncovered in the fridge; the surface dries for a better bark and the salt goes deeper.