AMERICAN (BBQ)

Smoked Beef Rib Rack

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**4**	**20 min + 1 hr resting**	**5 hr**	**Smoke**	**Beef rib rack**

Ingredients

- 2 racks of beef ribs, about 2 kg (4½ lb) total
- 2 tbsp yellow mustard (as a binder)

RUB

- 2 tbsp coarse black pepper
- 2 tbsp kosher salt
- 1 tbsp garlic powder

RUB (CONT.)

- 1 tbsp paprika
- 1 tsp onion powder
- 1 tsp brown sugar

SPRITZ

- 120 ml (½ cup) apple cider vinegar
- 120 ml (½ cup) water

Steps

1. Flip the racks and peel the tough membrane from the bone side. Trim any thick, hard fat.
2. Smear the ribs lightly with mustard and cover all sides with the mixed rub. Leave for 1 hour at room temperature, or overnight in the fridge.
3. Heat a smoker to 120°C (250°F) with post oak, hickory or pecan. Prepare the spritz in a spray bottle.
4. Lay the ribs on the grate, bone side down. Smoke for 2 hours, until the meat is a deep mahogany and the bark has set.
5. Spritz the ribs lightly, then smoke for another 1 to 1½ hours, spritzing every 30 minutes.
6. When the colour is dark and the meat has pulled back about 1 cm (½ in) from the bones, wrap the racks tightly in butcher paper or foil. Smoke 1½ to 2 hours more.
7. Check for tenderness by sliding a probe between the bones; it should feel like soft butter, usually at about 95°C (203°F). Rest the wrapped ribs 20 minutes.
8. Unwrap, slice between the bones, and serve with pickles and white bread.

Notes

- **Sauce:** these are traditionally eaten dry, but a vinegar-tomato sauce on the side is fine.
- **Oven option:** cook wrapped at 150°C (300°F) for 2½ hours, finishing under the broiler.
- **Make ahead:** wrapped ribs hold in a warm cooler for 2 hours, above 60°C (140°F). Cooled leftovers freeze 3 months; reheat wrapped until steaming hot.
- **Pair with:** smoky baked beans or a vinegar slaw.
- **Twist:** add 1 tbsp chili powder and 1 tsp ground coffee to the rub for a darker, earthier bark (not traditional).