Weber Smokey Mountain Beef Short Ribs



** Recipe courtesy of Weber Australia*

Ingredients

- 2 racks of beef short ribs, with 3 ribs per rack
- 1 tbsp freshly ground black pepper
- 1 1/2 tbsp sea salt
- 1 tbsp butter
- 1/2 brown onion, diced
- 3 garlic cloves, crushed
- 1 can (225g) pineapple pieces in juice
- 1/2 cup pineapple juice
- 1/4 cup teriyaki sauce
- 2 tbsp brown sugar
- 1/2 tbsp light soy sauce
- 1/2 tbsp lemon juice
- 1/4 tsp cayenne pepper

Directions

Step 1 – Remove the excess layers of the membrane from the back of the ribs (leaving a single layer of membrane attached). Trim the excess fat/ silver skin off the top. In a small bowl, combine the salt and pepper. Gently massage the salt and pepper into the ribs.

Step 2 – Prepare the Weber Smokey Mountain (or an alternative smoker) for indirect cooking over very low heat (110°C to 130°C). Refer to your handbook for further instructions. Add two to three hickory or mesquite wood chunks to the charcoal.

Step 3 – After 10 minutes, smoke should be visible coming from the top vent. Place the ribs on the cooking grill and close the lid. Cook the ribs over indirect very low heat until the meat has reached an internal temperature of approximately 95°C, 8 to 10 hours.

Step 4 – While the ribs are cooking, make the glaze. Place the butter in a saucepan and cook over low heat until melted. Add the onion and garlic and cook for a few minutes or until the onion has softened. Add the remaining glaze ingredients and cook, uncovered, for a further 10 minutes over high heat or until the glaze is thick and sticky, stirring regularly. Once the glaze has cooled, process in a blender until it has a smooth consistency. Glaze the ribs during the last hour of cooking.

Step 5 – Remove the ribs from the smoker and wrap the ribs in aluminium foil. Rest for 30 minutes before slicing and serving.