

Smokey Beef Short Ribs

Webber' Smoke by Jamie Purviance

Serves 4 as an entrée

Ingredients

5 lbs meaty beef short ribs

Braising Liquid

1 Tbl extra-virgin olive oil
1 medium yellow onion, coarsely chopped
6 garlic cloves, coarsely chopped
1 jalapeño chile pepper, coarsely chopped
2 tsp dried oregano
2 tsp cumin seed
1 tsp kosher salt
½ tsp freshly ground black pepper
3 bottles beer, lager (each 12 fluid ounces)
1 bay leaf

Sauce

1 cup ketchup
2 Tbl molasses
1 Tbl balsamic vinegar
2 tsp Worcestershire Sauce
1 Tbl Hot pepper sauce (optional)
2 Tbl extra-virgin olive oil
1 tsp kosher salt
½ tsp freshly ground black pepper

Equipment

2 large handfuls mesquite wood chips

Procedure

Soak the wood chips in water for at least 30 minutes in preparation for final stage.

In a large stockpot over medium heat on the stove, heat the oil. Add the onion, garlic, and jalapeño and cook until the onion is tender, about 5 minutes, stirring occasionally. Add the oregano, cumin seed, salt, and pepper and cook until fragrant, about 30 seconds, stirring constantly. Pour in the lager and add the bay leaf. Place the short ribs in the braising liquid, meaty side down, and add just enough water to cover them. Bring to a boil over high heat and then reduce the heat to low. Cover and simmer until the ribs are barely tender when pierced with the tip of a knife, about 1½ hours. Transfer the ribs to a sheet pan to cool. Remove and discard any bones that may have fallen off the ribs in the liquid; reserve the liquid. Cover and refrigerate the cooled ribs until chilled, about 2 hours.

Prepare the grill for indirect heating (two-zones – one for the fire and the other to one side for the food). Heat grill to medium heat (350° to 450°F). Place half of the wood chips over the fire and ribs on the other side of the grill. Close the lid of the grill. Cook until the edges of the ribs start to turn brown and the meat is heated throughout. This will take about 25 minutes.

Brush the ribs generously with the sauce. Add the second half of the wood chips and move the ribs to direct heat (over the fire). close the lid, and continue to cook until the meat is glazed, about 5 minutes, turning occasionally. Remove from the grill and serve warm with the remaining sauce.