



Smoked Beef Ribs

With Mustard Marinade

INGREDIENTS

Beef Ribs

1 each of 3-bone rack full block cut beef ribs, center cut, approximately 5-8 lbs.

Mustard Marinade

2 parts yellow mustard
1 part whole grain mustard
1 part Worcestershire sauce
1 part water
1 part apple cider vinegar

Seasoning Blend

1 part salt
1 part black pepper
1 part garlic powder
1 part lemon pepper
1 part ancho chile powder
Light touch of cayenne

The Glaze

1 cup brown sugar
1 cup honey
1 cup beer, brown ale
½ cup bouillon paste

DIRECTIONS

Smoking the Ribs: Heat the Big Green Egg to 250 degrees Fahrenheit with ConvEGGtor in place. Brush the beef with the mustard marinade and season both sides of the beef liberally. Place the seasoned meat in the Big Green Egg and smoke for five hours. Remove meat from the Big Green Egg.

For the Glaze: Slather the smoked meat with the glaze and wrap with foil. At this time, you can either finish preparation in the Big Green Egg or in a preheated oven at 250 degrees Fahrenheit.

For more traditional ranch recipes, visit Alisal.com