

Grilled Blackened Beef Ribs with Whiskey BBQ Sauce

Prep: 60 mins • Cook: 6 hrs 30 mins

Massive, smoky beef plate short ribs wear a spicy blackened crust and are finished with a sweet, tangy whiskey BBQ sauce for a bold, rib-sticking feast.

Ingredients

- 2 beef plate short ribs
- 1 1/2 sticks unsalted butter (melted)
- 1 lb hickory wood chips
- 5 hickory wood chunks
- 1/4 cup paprika
- 2 Tbsp kosher salt
- 2 tsp kosher salt
- 4 tsp onion powder
- 4 tsp garlic powder
- 4 tsp cayenne
- 1 Tbsp white pepper
- 1 Tbsp black pepper
- 2 tsp dry thyme
- 2 tsp dry oregano
- 24 oz bottle ketchup
- 1/4 cup sugar cane syrup
- 1/2 cup Worcestershire sauce
- 1/2 cup whiskey
- 1/2 cup white vinegar

Instructions

1. In a small bowl, combine paprika, kosher salt, onion powder, garlic powder, cayenne, white pepper, black pepper, dry thyme, and dry oregano to make the blackened seasoning; reserve 2 tsp for the BBQ sauce.
2. Trim and remove the silver skin from the beef plate short ribs; place ribs on a baking sheet.
3. In a bowl, mix Worcestershire sauce with a little water; pour evenly over the front and back of both racks.
4. Brush the front side of the ribs with melted butter.

5. Liberally season both sides of the ribs with the blackened seasoning. Cover and rest for 60 minutes to marinate and tenderize.
6. Preheat the grill for indirect cooking to 275–300°F using one end burner.
7. Add hickory wood chips and chunks to a smoking box; light the chips and cover once smoking.
8. Place ribs on the grill with the largest bones closest to the heat for indirect cooking.
9. Make the whiskey BBQ sauce: in a medium pot over medium heat, combine ketchup, Worcestershire sauce, white vinegar, whiskey, sugar cane syrup, and the reserved 2 tsp blackened seasoning; bring to a boil.
10. Reduce heat and simmer the sauce for 20 minutes, stirring occasionally; set aside.
11. After 4 hours of cooking, check the ribs and rotate if needed; they should be developing a dark, flavorful bark.
12. Cover the ribs and continue cooking for another 2 1/2 hours, maintaining 275–300°F.
13. Test doneness by piercing meat near the bone; when the knife slides in easily, remove ribs and rest for 10 minutes.
14. Slice each rib from the bone and serve with the whiskey BBQ sauce.
15. Charcoal option: Bank lit coals to one side for indirect heat. Place ribs on the cool side, bones facing the heat. Remove the smoking box after 45 minutes, then continue cooking about 3 1/4 hours, maintaining indirect heat.

Tags: Beef, Barbecue, Smoky, Spicy, Grilling, Southern
