

Smoked Beef Ribs with Dijon, Beef Rub, and Vinegar-Hot Sauce Spritz

Prep: 15 minutes • Cook: 8 hours

Mammoth beef ribs are smoked low and slow with a simple Dijon-and-beef-rub crust, then spritzed with a tangy vinegar-hot sauce to build a dark, savory bark. The result is ultra-juicy, fall-off-the-bone beef with deep smoke and a subtle peppery heat.

Ingredients

- 1 4-bone section (about 4–5 pounds) beef ribs
- 2 tablespoons Dijon mustard with horseradish
- 6 tablespoons Hey Grill Hey Beef Rub
- equal parts to make 6 tablespoons total Kosher salt (alternative to rub)
- equal parts to make 6 tablespoons total coarse black pepper (alternative to rub)
- equal parts to make 6 tablespoons total garlic powder (alternative to rub)
- 1 cup white vinegar
- 1/4 cup hot sauce

Instructions

1. Preheat your smoker to 250°F for indirect cooking using a hardwood like oak or hickory.
2. Slather the ribs all over with Dijon mustard with horseradish, then season liberally on all sides with Beef Rub (or an equal-parts mix of salt, pepper, and garlic powder).
3. Place the ribs on the smoker and insert a meat probe into the thickest part of the meat without touching bone. Close the lid and smoke for 3 hours (target internal temperature 203°F).
4. Combine the white vinegar and hot sauce in a food-safe spray bottle. After the initial 3 hours, spritz the ribs every 45–60 minutes and continue smoking until the ribs reach 203°F internal temperature (typically 8–10 hours total).
5. Remove the ribs, wrap in foil, butcher paper, or unwaxed parchment, and rest in an insulated cooler for at least 1 hour before slicing and serving.

Tags: Beef, BBQ, Smoked, Ribs, Low and Slow, American
