

Texas-Style Smoked BBQ Beef Ribs

Prep: 20 minutes (plus 1 day dry brine) • Cook: 10 hours

Dinosaur-sized beef short ribs are dry-brined, richly seasoned, and smoked low and slow over mild hardwood until they reach succulent, pull-apart tenderness with a savory bark—true Texas style.

Ingredients

- 5 pounds beef short ribs (from the plate) (trimmed of surface fat and silverskin)
- 2 1/2 teaspoons Morton Coarse Kosher Salt
- 3 teaspoons Big Bad Beef Rub

Instructions

1. Trim the ribs: remove surface fat and the tough silverskin from the top of the meat; do not remove the membrane on the bone side. Cut slabs into 1- or 2-bone sections and trim any overly fatty pieces.
2. Dry brine up to 24 hours in advance: sprinkle about 1/2 teaspoon kosher salt per pound of meat and refrigerate.
3. Just before cooking, lightly wet the meat's surface with water and generously season the tops and sides with Big Bad Beef Rub (avoid sweet pork rubs).
4. Optional: tenderize with a Jaccard if desired (safe here because ribs will be cooked well above 165°F).
5. Set up your cooker for indirect heat and preheat to 225°F (107°C).
6. Place ribs bone-side down on the indirect side. Add a small amount of wood (oak is traditional; 2–4 oz in a tight cooker, more if leaky). Cover; do not turn or add more wood.
7. Smoke until the internal temperature reaches about 203°F (95°C). As a guide: 1-inch thick ~5 hours; 1.5-inch ~7 hours; 2-inch ~10 hours. Skip wrapping (Texas crutch) to avoid pot-roast texture.
8. For authentic Texas style, skip sweet BBQ sauce; if desired, use a thin beefy mop sauce. Rest briefly (or hold warm in a faux cambro) and serve.

Tags: Beef, Texas, Smoked, Barbecue, Ribs, Low and Slow
