

Texas-Style Smoked Beef Short Ribs

Prep: 30 minutes • Cook: 8 to 10 hours

Massive, bark-crusting beef short ribs seasoned simply and smoked low and slow over robust wood for deep, peppery, savory Texas BBQ flavor and a jiggly, melt-in-your-mouth finish.

Ingredients

- 1 rack beef short ribs (3-bone plate/short ribs) (trimmed of hard fat and silver skin)
- as needed Meat Church Holy Cow BBQ Seasoning (heavy coat)
- as needed spritzing liquid (cider vinegar, beef broth, or water)

Instructions

1. Prepare the smoker to 250°F using a robust wood such as post oak, oak, or mesquite.
2. Trim the rack: remove any hard fat and silver skin from the meat side. Removing the membrane on the bone side is optional; leave it on if preferred.
3. Season generously with Meat Church Holy Cow BBQ Seasoning on the meat side and edges; let the seasoning adhere for at least 30 minutes.
4. Place ribs meat-side up in the smoker.
5. Spritz every couple of hours with cider vinegar, beef broth, or water to keep the surface moist (optional).
6. Cook time for a 3-bone rack is typically 8–10 hours, depending on size. For maximum bark, cook unwrapped; otherwise, wrap tightly in unwaxed butcher paper or foil around 170°F internal (about 6 hours).
7. Continue smoking until the meat between the bones is probe tender and the rack is jiggly; target an internal temperature of about 208–210°F.
8. Remove from the smoker and rest at ambient temperature for 30–45 minutes. Hold longer in a dry cooler if needed.
9. Serve by slicing between the bones to present whole ribs, or remove meat from the bones and cube for sharing.

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