

Slow Smoked Beef Short Ribs with Smoky Dragon Chipotle Sauce

Smoked Beef Short Ribs with Smoky Dragon Chipotle Sauce (Available from www.hotsauce.kiwi)



Serves 4

Ingredients

2kg (4.4lbs) beef short ribs, trimmed of silver skin, cut in 2 if desired

$\frac{1}{4}$ cup extra virgin olive oil

$\frac{1}{2}$ cup rub your preferred beef rub

For the Finishing Liquid

1-2 tbsp Smoky Dragon SH!THOT
Chipotle (Adjust to taste)
(Available from
www.hotsauce.kiwi)



1 cup dry red wine

1 cup beef broth

2 tbsp butter

Method

Preheat smoker to 110°C/225°F degrees with charcoal and fruit wood and get the temperature settled and stable.

Rub ribs with olive oil and season liberally with your choice of rub. If the rub does not have salt and pepper season the ribs before applying the dry rub.

Cook in the smoker for 2 hours maintaining a constant heat.

Combine finishing liquid ingredients in a pot and warm to a simmer for 10 minutes, just before the first 2 hours of smoking is finishing.

Remove the ribs and place in dish large enough to hold them.

Raise the internal temperature of your smoker to 190°C/375°F.

Cover the dish tightly with aluminum foil after pouring the finishing liquid over the ribs and place in the smoker for 2½ hours.

Remove from smoker and baste, recover and cook for another 1-2 hours or until the ribs are fork tender and have pulled down the bone and an internal meat temperature of 95°C is achieved (Look for the meat pulling back off the bone and a good dark brown/black colour).

Remove from the smoker, baste the ribs with the sauce and wrap in foil tightly to rest for 20-25 minutes.

Remove the liquid to a small saucepan and mix 2 tsp cornflour with 3 tbsp of red wine. Add to the liquid and simmer over a low heat until its thickened slightly for a yummy sauce. Serve barbecue with sauce on the side.

Serve with your choice of sides