SMOKED BEEF RIBS WITH A BLACK PEPPER CRUST

Three long bones with a thick layer of marbled beef, a crisp pepper crust and a deep smoky flavour. You season with nothing but salt and pepper and let the oak smoke and time do the rest. Done when the thermometer slides in like soft butter.



INGREDIENTS

For 4 people

- 1 rack of beef plate ribs with 3 to 4 bones, about 2.5 to 3 kg, unseasoned
- 1 tbsp yellow mustard or a little olive oil as a binder
- 2 tbsp coarse sea salt
- 2 tbsp coarsely ground black pepper
- 1 tsp garlic powder, optional
- 100 ml apple cider vinegar
- 100 ml water

HOW TO MAKE SMOKED BEEF RIBS

1. Pat the rack dry and trim off the thick fat and the silver skin on the meat side.
2. Brush the meat side and the edges with a wafer-thin layer of mustard or oil.
3. Mix the salt, the pepper and the garlic powder, if using.
4. Season the meat generously and evenly all over with the rub and press it on gently.
5. Let the rack rest uncovered in the fridge for at least 1 hour, ideally overnight.
6. Set up the smoker for indirect cooking at 135 °C (275 °F), with a pan of hot water next to the meat.
7. Add the oak to the coals and wait until the smoke runs thin and blue.
8. Place the rack bone side down, away from the direct heat.
9. Smoke the ribs for the first 3 hours without opening the lid.
10. Mix the vinegar and water in a spray bottle.
11. After that, lightly spritz the edges and any dry spots every hour, until the crust is dark and firm.
12. Insert a probe thermometer into the thickest part between two bones, without touching the bone.
13. Keep cooking the ribs at 135 °C (275 °F), about 7 to 9 hours in total, until the internal temperature is around 95 °C (203 °F).
14. Check with a probe between the bones: it should slide into the meat everywhere with no resistance.
15. Wrap the rack loosely in butcher paper and let it rest for at least 1 hour in an empty cooler with old towels.
16. Cut the rack between the bones into individual ribs and serve straight away.