

Smokey Beef Ribs

Serves
6

Prep Time
30 minutes plus
marinating time (3-4
hours)

Cooking Time
2 hours 50 minutes in
total



Ingredients

- 2 ½ kg Scotch Beef PGI short ribs
- RUB/MARINADE
- 1 ½ tbsp light brown sugar
- 1 tbsp smoked paprika
- 1 tbsp mild paprika
- 1 tbsp ground cumin
- ½ tbsp mustard powder
- 2 tsp salt
- ¼ tsp ground black pepper
- ¼ tsp ground allspice
- BBQ SAUCE
- 1 tbsp sunflower oil
- 1 onion, finely chopped
- 2 cloves garlic, crushed
- 200 ml passata
- 75-100g dark muscovado sugar
- 3 tbsp red wine vinegar
- 2-3 tbsp Worcestershire sauce
- 2 chipotle chillies, finely chopped
- Ground black pepper
- 100ml water

Cooking Method

- 1 - Preheat the oven to 160°C/ 140°F/gas 4
- 2 - Place the ribs in a large shallow dish.
- 3 - Mix together all the rub ingredients, sprinkle over and rub into the meat. Leave to marinate for 3 or 4 hours.
- 4 - Cover with 2 layers of baking parchment and a layer of foil, tightly sealed.
- 5 - Cook in the oven for roughly 2 1/2 hours until very tender but still attached to the bones.
- 6 - Remove the ribs from the oven, carefully drain off any fat, and either cool and chill them until ready to use, or brush the BBQ sauce generously over the ribs, increase the oven temperature to 200°C and return to the hot oven for 15-20 minutes until stickily coated. Turn the ribs after the first ten minutes.
- 7 - If you cook the ribs after chilling, let them come to room temperature then cook an extra 10 minutes or so to make sure they are piping hot all through (i.e. 25-30 mins in all).



Find all recipes at scotchkitchen.com