

SMOKED BEEF PLATE RIB RACKS

F HARD

Last Modified: 01/19/2016

PREP: 1 Hr
COOK: 6 Hrs
GRILLED

BBQ

MAKES 12+ SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	4-5 Lb	Racks Beef Plate Ribs	Trimmed
4	Tbsp	Kosher Salt	
4	Tbsp	Ground Black Pepper	
CHARCOAL GRILL SNAKE (6+ Hours)			
120		Charcoal Briquettes	COUNT 'EM
15		Charcoal Briquettes In a Chimney	COUNT 'EM
5	3" x 3"	Hardwood Blocks (Your Choice)	No Bark

PREPARATION

FACTOID	This process takes roughly 7 hours start to finish to cook the two Rib Racks. One hour preparation with a six hour Rib cooking time. Plate Ribs are MEATY! Few of us can polish off a single Rib. This process creates a very tender and juicy smoked Rib with a really unique and fantastic flavored crust.
TOOLS	1) Small Mixing Bowl 2) Charcoal Grill 3) Probe Meat Thermometer 4) Charcoal Briquette Starting Chimney
PREP	1) Select 135 Charcoal Briquettes and set them aside.
1	RIB RACKS: Place each Rib Rack in turn on a cutting board - With a sharp knife, cut away all Silverskin you can see on the top of both racks.
2	RIB RACKS: Remove the translucent, tough ribcage liner by using a spoon to slightly loosen the edges, by pinching it tightly with your fingers between a paper towel you can easily pull the liner off and discard it.
3	RIB RACKS: In a small mixing bowl, thoroughly mix the Salt & Pepper together. Rub the entire surface of the Ribs well with a very generous coating of the Dry Rub and let them stand, uncovered at room temperature for 1 hour.
4	SNAKE: Stack 30 of the Briquettes in a single row standing on edge around the outside edge of your grill.
5	SNAKE: Stack 30 more of the Briquettes in a single row standing on edge around the inside of the first row.
6	SNAKE: Stack 30 more of the Briquettes in a single row on edge on top of the first row around the outside edge of your grill,.
8	SNAKE: Stack 30 more of the Briquettes in a single row on edge on top of the second row around the outside edge of your grill,.
9	SNAKE: You will now have 4 double rows if Briquettes stacked around the outside of your grill. An 8" empty gap between both ends and a large empty rectangle in the middle.
10	SNAKE: Stack the 15 Briquettes on one side of the starting Chimney and light.
11	MOISTURE: Place a 9" x 13" aluminum pan in the hole between the Briquettes. Pour 4 cups of water in the pan.
12	SNAKE: Place 1 wood chunk about 4" from each end of the Snake. Evenly space the remaining 3 wood chunks on top of the Snake.

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13	START: Using tongs, carefully place the white hot Briquettes one at a time on top of one end of the Snake.
14	START: Place the grill over the top of the Snake and Clean and Oil it..
15	GRILL: Place the two Rib Racks, bone side down over the top of the Aluminum pan. Insert the temperature probe in the thickest part of one of the Racks between the bones.
16	GRILL: Close the Grill with the smoke port wide open.
17	GRILL: The Racks should now cook low and slow with the wood blocks supplying smoke in turn during the entire process.
CAUTION	Never, ever NEVER open the grill until the internal temperature of the Rack reaches 210 degrees, about 6 hours.
18	CAREFULLY Place the Rib Racks on a sheet pan, cover them LOOSELY with aluminum foil and let them rest for 30 minutes. Uncover and cut between the bones into individual
SERVE	Serve by slicing between the Ribs and enjoy with side dishes of your choice.