

Grilled Beef Short Ribs

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		spice rub
4	teaspoons	kosher salt
1	tablespoon	dark brown sugar
2	teaspoons	pepper
2	teaspoons	ground cumin
1 1/4	teaspoons	paprika
3/4	teaspoon	ground fennel
1/8	teaspoon	cayenne
		short ribs
5	pounds	english style beef short ribs
1		disposable aluminum pan (13x9)
2	tablespoons	red wine vinegar
		mustard glaze
1/2	cup	whole grain mustard
1/2	cup	red wine vinegar
3	tablespoons	molasses
3	cloves	garlic - minced
1/8	teaspoon	cayenne
		blackberry glaze
10	ounces	blackberries
1/4	cup	bourbon
1/4	cup	ketchup
2	cloves	garlic - minced
1	tablespoon	brown sugar
1	tablespoon	soy sauce
1/2	teaspoon	kosher salt
1/8	teaspoon	cayenne

Combine all rub ingredients.

Cut meat from bone and trim fat down to 1/8" thick. Place ribs in disposable pan and sprinkle with rub. Press into all sides. Arrange ribs fat side down and sprinkle with vinegar. Cover tightly with foil.

Charcoal: Open bottom vent halfway. Arrange 2 quarts unlit charcoal banked on one side. Light chimney with 1/3 full of charcoal. When ashy, pour on top of unlit charcoal to cover 1/3 of grill. Set cooking grate in place, cover and open lid vent halfway. Heat until grill is hot, about 5 minutes.

Gas: Turn all burners to high, cover and heat until grill is hot, about 15 minutes. Leave primary burner on med and turn off other burners. Adjust as needed to maintain 275 to 300.

Clean and oil grate. Place pan on cool side of grill, cover, and cook for 1 hour, rotating after 30 minutes.

After 1 hour, carefully transfer pan with ribs to rimmed baking sheet. Working quickly,

remove foil and return ribs to cool side of grill 3 to 4 inches from coals. (reserve pan juices). Cover and cook for 1 hour, flipping and rotating after 1/2 hour.

Brush 3 tablespoons of glaze over ribs, cover and cook 15 minutes. Flip ribs, glaze with another 3 tbsps and cook another 15 minutes. Transfer to large platter and loosely tent with foil.

Pour liquid in aluminum pan through a fine mesh strainer into fat separator; allow to settle, 5 minutes. Whisk 2 tablespoons defatted liquid into glaze in sauce pan and heat over high heat until hot. Slice ribs against the grain into 1/2" slices and serve with sauce.

Mustard Glaze: Bring all ingredients to simmer in small saucepan over med-high heat. Cook, stirring occasionally, until reduce to 3/4 cup, 4-6 minutes. Measure out 6 tablespoons and set aside for ribs.

Blackberry Glaze: Bring all to simmer in small saucepan over med-high heat. Simmer, stirring frequently to break up berries, until reduced to 1 cup. Strain through fine mesh strainer pressing on solids. Discard solids. Measure out 6 tablespoons and set aside.