

**Prep:** 15 min      **Cook:** 2.5 hr

**Oven:** NA

Yield: 5 servings

## Ingredients:

### Stock

1. 1 cup beef stock
2. 2 teaspoons Worcestershire sauce
3. 3 tablespoons soy sauce
4. 4 teaspoons minced shallots

### Dry Rub

1. 1 tablespoon salt
2. 1 teaspoon ground ginger
3. 1½ teaspoons thyme leaves
4. 2 teaspoons dark brown sugar
5. 2 teaspoons garlic powder
6. 2 teaspoons oregano
7. 4 teaspoons black pepper
8. 10 beef short ribs (individual ribs)

### Other

1. Charcoal
2. 2 handfuls of mesquite wood chips

### Steps:

1. With a sharp knife, trim the top layer of fat from the rib if needed.
2. Score the top of each rib by cutting grooves ( $\frac{1}{4}$  inch deep) perpendicular to the rib bone every  $\frac{1}{2}$  inch.
3. In a small bowl, mix the dry rub ingredients.
4. Apply a generous coat of dry rub to all sides of each rib.
5. Build a charcoal fire on one side of the grill, such that the coals are situated on only one side of the grill, leaving the other side void.
6. Place beef ribs bone side down on the grill away from the from the coals
7. Cook for  $1\frac{1}{2}$  hours or until internal temperature reaches  $160^{\circ}\text{F}$
8. Remove ribs from grill and place them in the center of a doubled sheet of aluminum foil with meat side down.
9. Pour stock mixture over ribs and wrap tight in foil, trapping juice inside
10. Return the foil pack to the grill for 1 hour, or until the internal temperature reaches  $200^{\circ}\text{F}$
11. Remove ribs from from grill and let rest for 15 minutes before removing
12. Slice each rib to the bone at the scored cuts
13. Reserve some au jus to drizzle over beef or to season side dishes

### Notes/Adaptations:

1. Start soaking wood chips at least 1 hour prior to start