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## Grill-Roasted Beef Short Ribs

From *America's Test Kitchen* Season 13: Short Ribs and Chops Hit the Grill

### WHY THIS RECIPE WORKS:

Beef short ribs are a meaty cut that can require a lot of time and tending on the grill. We began our short ribs recipe with a simple spice rub and jump-started the process by giving the ribs a pit stop in the oven. In a foil-covered baking dish, the fat rendered off the ribs, and the tough, chewy collagen began to transform into moisture-retaining gelatin. Then we headed out to the grill to complete the cooking while lacquering on one of our flavorful glazes.

### Serves 4 to 6

Make sure to choose ribs that are 4 to 6 inches in length and have at least 1 inch of meat on top of the bone.

### INGREDIENTS

#### Spice Rub

- 2**    tablespoons kosher salt
- 1**    tablespoon packed brown sugar
- 2**    teaspoons pepper
- 2**    teaspoons ground cumin
- 2**    teaspoons garlic powder
- 1 1/4**    teaspoons paprika
- 3/4**    teaspoon ground fennel
- 1/8**    teaspoon cayenne pepper

#### Short Ribs

- 5**    pounds bone-in English-style beef short ribs, trimmed
- 2**    tablespoons red wine vinegar
- 1**    recipe glaze (see related content)

### INSTRUCTIONS

**1. FOR THE SPICE RUB:** Combine all ingredients in bowl. Measure out 1 teaspoon rub and set aside for glaze.

**2. FOR THE SHORT RIBS:** Adjust oven rack to middle position and heat oven to 300 degrees. Sprinkle ribs with spice rub, pressing into all sides of ribs. Arrange ribs, bone side down, in 13 by 9-inch baking dish, placing thicker ribs around perimeter of baking dish and thinner ribs in center. Sprinkle vinegar evenly over ribs. Cover baking dish tightly with aluminum foil. Bake until thickest ribs register 165 to 170 degrees, 1 1/2 to 2 hours.

**3A. FOR A CHARCOAL GRILL:** Open bottom vent halfway. Arrange 2 quarts unlit charcoal into steeply banked pile against 1 side of grill. Light large chimney starter half filled with charcoal (3 quarts). When top coals are partially covered with ash, pour on top of unlit charcoal to cover one-third of grill with coals steeply banked against side of

grill. Set cooking grate in place, cover, and open lid vent halfway. Heat grill until hot, about 5 minutes.

**3B. FOR A GAS GRILL:** Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on medium and turn off other burner(s). Adjust primary burner as needed to maintain grill temperature of 275 to 300 degrees.

**4.** Clean and oil cooking grate. Place short ribs, bone side down, on cooler side of grill about 2 inches from flames. Brush with 1/4 cup glaze. Cover and cook until ribs register 195 degrees, 1 3/4 to 2 1/4 hours, rotating and brushing ribs with 1/4 cup glaze every 30 minutes. Transfer ribs to large platter, tent loosely with foil, and let rest for 5 to 10 minutes before serving.

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## TECHNIQUE

### THE PERFECT SHORT RIB FOR GRILL ROASTING

Bone-in English-style short ribs (those with long, continuous pieces of meat and a single bone) are a must, but we found that they can vary widely from package to package. Here's what to look for in order for this recipe to work.

1. At least 1 inch of meat on top of the bone.
  2. Rib 4 to 6 inches long.
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## TECHNIQUE

### START IN THE OVEN

This atypical start guarantees perfectly cooked ribs.

Bake the ribs until they reach 165 degrees, 1 1/2 to 2 hours. At this temperature, the conversion from collagen into gelatin is well under way and the ribs can be transferred to the grill.

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