



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Smoked Beef Short Ribs

Ingredients

4 lbs. beef short ribs
2 Tbsp. [B&B's Best Deep South Rub](#)
½ Cup your favorite [B&B's Best BBQ Sauce](#), (I prefer Sweet Heat)
Aluminum Foil

Instructions

1. Set up smoker to 200°
2. Coat short ribs well with Deep South Rub.
3. Place on smoker bone side down.
4. Smoke for 2 hours, internal temp of meat should be around 145°.
5. Remove from smoker and place on large piece of aluminum foil.
6. Mop the B&B's Best BBQ Sauce over the ribs making sure to coat each one.
7. Close the foil over the ribs and return to smoker for 2 hours.
8. Short ribs should be ready if internal temp is 200°
9. Serve and enjoy.

