

SMOKED BEEF RIBS WITH COFFEE RUB

Suitable for a pre-dinner starter.

Why use a coffee rub? Aside from amplifying flavour, coffee grounds also help to tenderise meat, making your steak softer and locking in moisture. Simply choose your favourite brand of coffee and you're ready to smoke.



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Prep time: 15 minutes

Cook time: 6 - 8 hours

Serves 4 - 6 people

INGREDIENTS

2kg beef ribs in a single rack

Yellow mustard

Spray bottle with equal parts water and vinegar

FOR THE MARINADE:

2 tablespoons freshly ground coffee

2 tablespoons table salt

2 tablespoons brown sugar

1 tablespoon smoked paprika

1 tablespoon garlic powder

1 tablespoon onion powder

2 tablespoons freshly ground black pepper

INSTRUCTIONS:

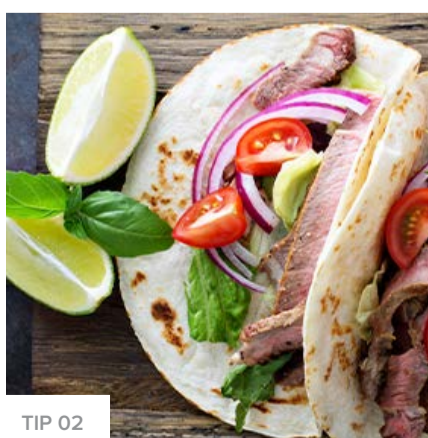
1. Preheat your smoker to 150 degrees Celsius.
2. Using a sharp knife, remove the fat cap on the ribs.
3. Lightly rub yellow mustard all over the meat. This acts as a binder to help the rub stick to the meat.
4. Combine all the dry rub ingredients and liberally coat all sides of the meat. Make sure it's well coated.
5. Cook the ribs until the thickest part of the meat reaches a temperature of 95 to 100 degrees Celsius.
6. While cooking, you can spritz the meat every 2 hours with a spray bottle containing equal parts water and vinegar.
7. When the meat reaches the right temperature, remove and wrap in butcher's paper or tinfoil and set inside a cooler to rest for up to an hour.

MEGAMASTER RECIPE TIPS



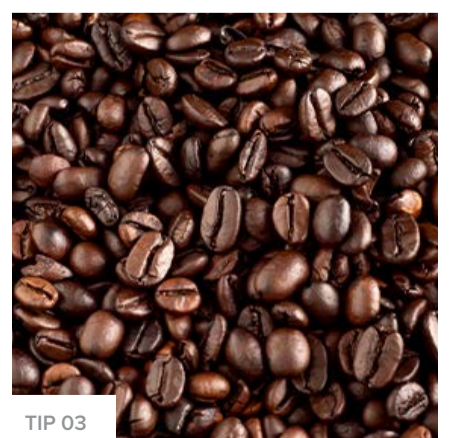
TIP 01

For extra flavour, top the ribs with a teaspoon of butter while they are resting.



TIP 02

The meat makes great taco fillings when cut into thin slices



TIP 03

Using freshly ground coffee beans (as opposed to pre-ground coffee) makes a huge difference in flavour.