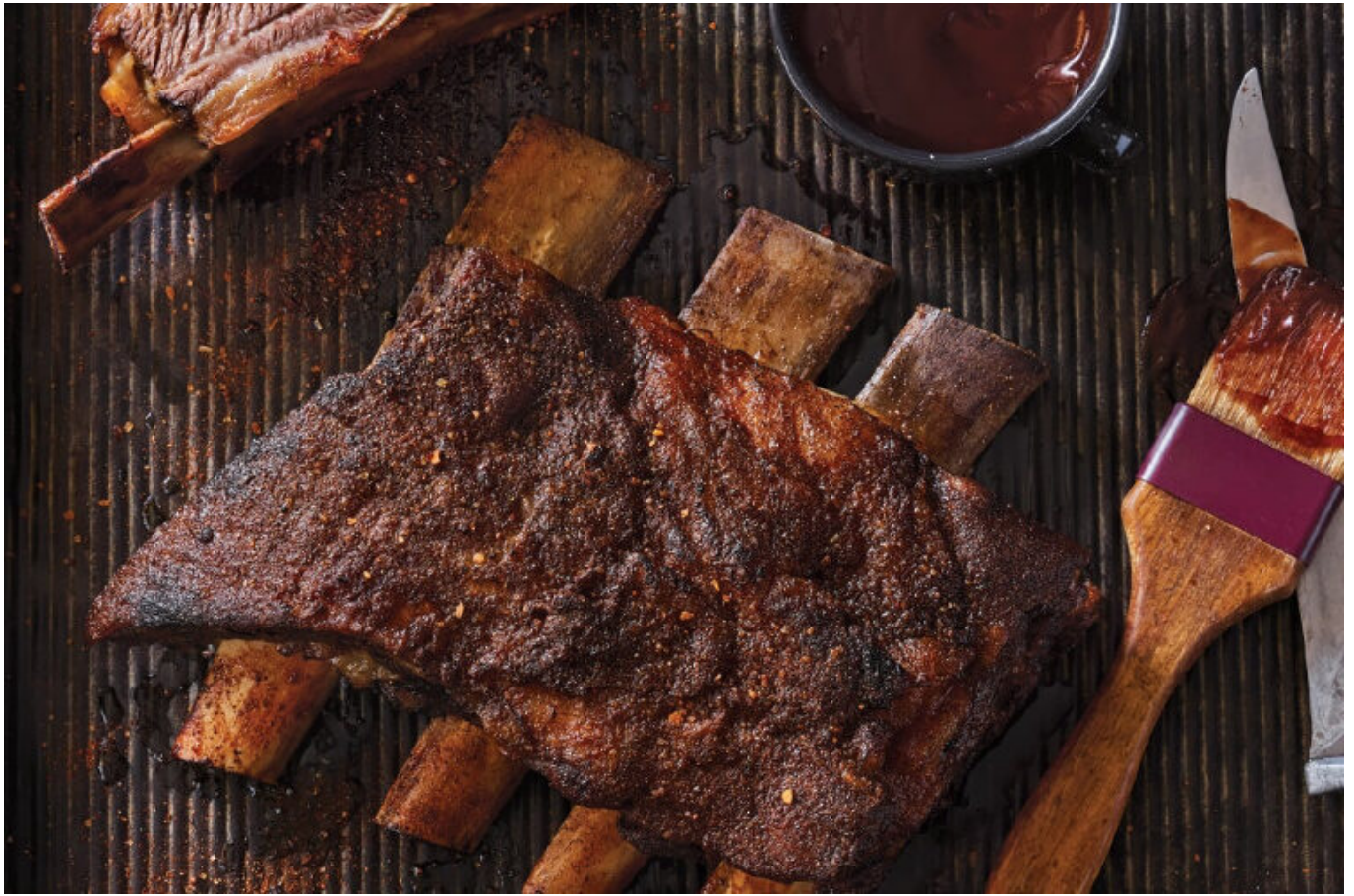


BBQ Beef Ribs



Ingredients

3 kg Beef Plate Ribs (approx 2 ribs per kg)

Salt

Pepper

Smoking Wood Chunk

1/2 cup Tomato Sauce

3 tablespoons Worcestershire Sauce

1 tablespoon Apple Cider Vinegar

1/3 cup Brown Sugar

Method:

1. Trim any excess fat off the plate ribs, take off the membrane under the ribs.
2. Season very well with salt and pepper.
3. Set up BBQ at 150C for indirect cooking. Place ribs away from the heat source, add preferred smoking wood chunks. To check if your ribs are done, probe with a skewer, it should feel like

you are pushing the probe through hot butter. This is approximately between 4-6 hours, with an internal temperature of 92-96C.

4. While ribs are cooking, prepare the basting sauce. Mix the tomato sauce, Worcestershire sauce, apple cider vinegar and brown sugar.
5. When the ribs are close to being done, apply a layer of sauce, allow this layer to become set to the point where it is tacky and then apply as many subsequent layers as you wish.
6. Remove ribs and let rest for 10-15 minutes before serving.