



Texas-Style Beef Short Rib Recipe

(Recipe attributed to Chris Marks)

"Brisket on a Stick"

- Begin by removing the fat and the very tough silver skin from the top of the meat.
- With a very sharp knife, score the membrane between from the exposed side of the bones.
- Layer Three Little Pig's Memphis & All Purpose Rub on top of the beef ribs and using a Jaccard tenderizer, drive the rub down into the beef rib
- Tenderize the top of the beef ribs after layering the Three Little Pig's Memphis & All Purpose Rub with the Jaccard tenderizer, The narrow blades sever long tough strands of the beef rib and drive the rub deeper into the beef ribs.
- Setup your Smoker/Grill to 250-275 degrees.
- Put the beef ribs on, bone side down, and add your choice of wood.
 - We prefer cherry and pecan for beef ribs.
- You will not need to add more wood and you will not need to turn the meat over. Cook bone down all the way. The exact length of the cook depends on variables such as the composition of the meat and fuels being used.

Estimated Cooking times:

1" thick meat should hit 203°F in about 4 hours.

1.5" thick meat should hit 203°F in about 6 hours.

2" thick meat should hit 203°F in about 8 hours.