Braised Beef Short Ribs – Big Green Egg

Nothing, and I mean nothing makes you feel all warm and fuzzy quite like braised beef short ribs. For this recipe we start off with some pecan smoke done low and slow, then turn up the heart and into the dutch oven we go for some braising fun. Grab the mashed potatoes and lets go!!! Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 4 Servings

##### **Prep Time:** 10 Minutes

##### **Cook Time:** 90 Minutes at 225˚ F – 90 Minutes Braising at 350˚ F

**Cook Temp**: 225˚ F for Smoke Temp – 350˚ F for Braising Temp

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 6 ea **Beef Short Ribs, Prime, 8oz 8oz wt per short rib**

### 3 tbsp **Rub-A-Dub, 5280 Culinary**

### 3 tbsp **Oil, Canola/Olive Blend If Needed**

### 1 ea **Onion, White, Medium Diced Medium Sized**

### 1 cup **Carrots, Large Diced Medium sized**

### 1 cup **Celery, with leaves Diced Medium Sized**

### 1 tbsp **Garlic, Fresh Minced or Crushed**

### 1 cup **Wine, Red, Merlot**

### 1 cup **Stock, Beef**

### 1 cup **Gravy, Brown or demi glace**

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### **GARNISH**

### Mashed Potatoes

### Parlsey

### Garlic Bread

# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Remove short ribs from fridge and from packaging, place onto a plate and allow to rest at room temp for **10 minutes**

10-15 Minutes Ahead – prep short ribs as follows

Coat both sides with light coating of oil (if needed, check steak for surface moisture to determine if you need a binder)

Season all sides of steak with the Rub-A-Dub

Let rest on plate while Big Green Egg reaches temp

To Light Your Big Green Egg…

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the charcoal, in the center of the Egg and ignite the charcoal using speedilight starters or an EGGniter

When temp hits 200˚ F add the lower EGGspander system, half grate over the charcoal, then the top EGGspander system with the sliding top grate. Be sure to add a drip tray to the convEGGtor

Next add the EGGgenius and connect to your wifi

Heat to pit temp of 225˚ F and hold

Burb Big Green Egg and Open dome

Add short ribs into the center of the grill grate

Cook for 90 Minutes at 225˚ F

Burp the Egg and open the dome

Remove the short ribs and hold in kitchen on a plate

Adjust EGGgenius to 350˚ F and add the dutch oven, without the lid

Close the dome and allow the egg to reach temp of 350˚ F

Burp the egg and open the dome

Add more oil and saute the carrot, celery and onions for 3-4 minutes to soften

Add the garlic and saute for 1 minute

Add the wine to deglaze

Add the short ribs on top of the vegetables

Add the stock and gravy

Cover the dutch oven with the lid

Cook at 350˚ F for 90 Minutes or until the ribs are tender and to your desired doneness

Using tongs and heat proof gloves, remove dutch oven from the grill and bring into the kitchen. Allow to rest for 3-5 minutes

Carefully scoop out the short ribs, gravy and veggies

Serve on top of mashed potatoes

Prior to serving, add any final garnish or seasoning

Devour !!!

**SHOPPING LIST**

Big Green Egg, Large Ace SKU – 8797946

Big Green Egg, EGGspander Ace SKU – 8025190

Charcoal, Big Green Egg Ace SKU – 8697104

Big Green Egg, EGGniter Ace SKU - 8695330

Thermometer, Big Green Egg Ace SKU – 8025749

Dutch Oven, Big Green Egg Ace SKU - 6470652

Rub-A-Dub, 5280 Culinary Ace SKU – 8562050