



TERIYAKI BBQ SHORT RIBS

Smoked short ribs basted with Teriyaki Wing Sauce

INGREDIENTS

3 racks Short ribs
Rub 2 fl-oz Sea salt, freshly ground
2 fl-oz Black pepper, freshly ground
2 fl-oz Garlic powder
1 Tbsp Ginger, ground
1 Tbsp Dry mustard
1 Tbsp Star anise, ground
2 tsp Allspice, ground
1 tsp Thai chili flakes
24 fl-oz Teriyaki Wing Sauce
2 Tbsp Toasted Sesame seeds
4 fl-oz Green Onions, sliced thin

DIRECTIONS

1. Remove the thin skin, pulling it completely off from bone side of ribs. Combine rub ingredients in small bowl and mix well.
2. Rub mixture on both sides of ribs and place ribs on sheet pan.
3. Refrigerate over night.
4. Set up smoker placing a large drip pan in center.
5. Light a charcoal fire, preheat smoker to 275F to 300F.
6. When charcoal is ready arrange ribs bone side down over drip pan.
7. Place large wood chips on coals, cover with foil and cook ribs for 1.5 hours.
8. Uncover and brush ribs with sauce on both sides.
9. Add fresh coals on the fire.
10. Continue cooking ribs basting with sauce every 15 minutes for 1 hour.
11. The ribs are done when the meat is very tender and it has shrunk back from the ends of the bones about a ½".
12. To serve, cut racks in half and plate.
13. Sprinkle ribs with sesame seeds and green onions and serve with selected sides.