

THE
QUE
CLUB

BEEF RIBS

WITH
CHIMICHURRI
SAUCE



INGREDIENTS:

Ribs

- Rack of beef short ribs
- **Four Monkeys Beef rub**
- Worcestershire sauce

Chimichurri sauce

- ¼ cup olive oil
- 2 TBS red wine vinegar
- ½ cup finely chopped parsley
- 4 finely chopped cloves garlic
- 2 long red chillies, seeded and finely chopped
- 3 TSP dried oregano
- 1 TSP salt
- Pinch of pepper

HOT TIP

USE A SPRAY BOTTLE FILLED WITH 50/50 WATER AND WORCESTERSHIRE SAUCE TO SPRITZ THE RIBS EVERY HOUR UNTIL WRAPPING, THIS WILL HELP COOL THE SURFACE OF THE MEAT TO STOP THEM DRYING OUT.

"I love chimichurri with beef ribs. Just mix up all the ingredients and enjoy!"

DANIEL BARRET:
PIT BOSS AND DEVELOPER OF
FOUR MONKEYS RUBS



METHOD:

Pre-set your smoker or oven to 135C (275F)

- 1 Trim any fat and silver skin off the top of the beef rack, leaving nothing but meat showing, then remove membrane from underside.
- 2 Rub a tablespoon of Worcestershire sauce on all sides of your ribs, then from a height, season well with Four Monkeys Beef rub.
- 3 Place ribs into your smoker or oven and cook until the internal temp reaches 76C (170F) then wrap in thick foil with 3 tablespoons of Worcestershire sauce. Continue to cook until you're able to slide a skewer into the thickest part of the rib and it has no resistance, the internal temp should be around 100C (212F)
- 4 Let your ribs rest in the foil wrap and wrapped in a towel for 45 mins before slicing, this step is very important, I know it's tempting to slice straight away but hold your nerve.
- 5 Serve with a side of Chimichurri sauce and grilled green beans and enjoy!



SERVES 3