

## Smokey beef ribs

### Ingredients

- 2kg beef ribs (with bone)
- 100g Smokey BBQ Marinade (Art. 50625)
- 20g Rub Sweet & Smokey (Art. 51009)
- 50g Soy Sauce (Art. 55744)

### Cooking instructions

1. Cut the ribs into halves and score them with the tip of a knife, season with Rub Sweet & Smokey seasoning.
2. Marinate with Smokey BBQ Marinade and Soy Sauce. Seal in a vacuum bag and let marinate for 6-8 hours.
3. Cook in a sous vide cooker for 16 hours at 78°C.
4. Before serving, brush with a little Smokey BBQ Marinade and caramelize at 180°C for about 15 minutes.
5. Ideally served with mashed potatoes or fried sweet potatoes.

Alternative cooking method:

Wrap the ribs in parchment paper and aluminum foil and bake in a preheated oven at 160°C for about 4-5 hours. Uncover, brush with a little Smokey BBQ Marinade, and bake for another 10 minutes until they brown.