



Five Spice Beef Short Ribs with Ginger Mop Sauce

Servings: 4

Active Prep Time: 1 Hour

Smoking Time: 2-3 Hours

Dry Rub Ingredients

2 teaspoon	Chinese Five Spice Powder*
2 teaspoon	Black Pepper, coarse ground
1 Tablespoon	Brown Sugar
2 Tablespoon	Kosher Salt
3-4 lb	Bone-in Beef Short Ribs

*Chinese Five spice includes ground Szechuan Peppercorns, Cinnamon, Star Anise, Clove and Fennel.

Ginger Mop Sauce

¼ cup	Soy Sauce
½ cup	Hoisin Sauce
½ cup	Plum Sauce
¼ cup	Brown Sugar
2 each	Ginger, Fresh
1 teaspoon	Mustard Powder
1 teaspoon	Sriracha Sauce
3 Tablespoon	Rice Wine Vinegar

Method of Preparation

1. Using butcher's twine, tie the short ribs every two inches to promote even cooking.
2. Combine the dry rub ingredients in a bowl and mix well. Season the short ribs heavily with the dry rub and allow them to "marinate" for a minimum of 6 hours or they can go overnight.
3. Rinse the short ribs with fresh water and pat dry with paper towels. Allow them to come up to room temperature.
4. Meanwhile preheat the smoker with hickory or pecan wood and bring it up to 210°F.
5. Smoke short ribs for 2 hours. After 2 hours start to check them for tenderness. If they are not quite tender enough, allow them to go for an additional 30-45 minutes.
6. While the short ribs are smoking, combine all the ingredients for the ginger barbeque in a heavy bottom sauce pan and bring to a slow boil. Reduce the heat to a simmer and reduce until it coats a spoon evenly. Adjust the seasoning with soy sauce and vinegar to your liking.
7. To finish, lightly char the short ribs on your grill and brush with your ginger mop sauce.