



# SMOKED BEEF RIB OSSO BUCCO

Operation BBQ Relief

## WHAT YOU NEED

- 2 three-bone rack beef short rib
- 3 tbsp Operation BBQ Relief Texas SPG rub (for the meat)
- 3 garlic cloves, peeled
- 2 medium onion, ½" diced
- 4 peeled carrots, ½" diced
- 1 quart of beef stock
- 1 rosemary sprig
- 2 tsp Operation BBQ Relief Texas SPG rub (for the vegetables)

## USEFUL TIP

Due to its big flavor and richness, Osso Bucco goes well with creamy types of side dishes like creamy polenta or mashed potatoes. If you have room on your smoker, toss some potatoes on to make smoked mashed potatoes for your side dish.

## PREPARATION

1. Place the beef short rib rack on a cutting board bone side up. Remove the center bone of the rack. Turn the rack over and cut in half lengthwise.  
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2. Separate each bone from the meat leaving 3 inches at the base. You need to do this in opposite directions for each bone in order to yield two pieces. When finished you should have one bone at a 90° angle and a long strip of meat.  
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3. French the bone, removing all of the meat so that the bone is nice and clean.  
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4. Season both sides of the short rib with Operation BBQ Relief Texas SPG Rub.  
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5. Roll the rib so that the meat circles around the base of the bone and tie with butcher's twine.  
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6. Repeat this for the other rib.  
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7. Place the ribs in a 300°F smoker for one hour.  
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8. Remove the ribs from the smoker and place in an aluminum pan. Add the garlic cloves, diced onion, diced carrots, beef stock, fresh rosemary, and the additional 2 tsp of Operation BBQ Relief Texas SPG rub.  
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9. Cover with aluminum foil and place back into the smoker at 275°F. Cook for approximately six hours or until the meat is fork tender.  
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10. Remove the short ribs and allow them to rest for 1 minute. Remove the rosemary sprig and discard.  
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11. Blend the broth with the vegetables to create the sauce.  
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12. Remove the butcher's twine from the short rib and plate with your chosen side. Drizzle the vegetable sauce over the short rib.

- Yields 2 servings