



Grilled BBQ Short Ribs with Dry Rub

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2 hrs 20 mins

Description

These grilled short ribs are fall-off-the-bone tender thanks to foil packets that keep all the savory flavor inside

Ingredients

- - 1 tablespoon packed brown sugar - 1 tablespoon paprika - 1 tablespoon chili powder - 1 teaspoon salt - 1 teaspoon garlic powder - 4 pounds beef short ribs (bone-in)
- trimmed of fat - Reynolds Wrap® Heavy Duty Aluminum Foil - ½ cup barbecue sauce
- plus additional for serving

Instructions

1. Mix brown sugar
2. paprika
3. chili powder
4. salt
5. and garlic powder in a medium bowl. Dotdash Meredith Food Studios Cut ribs into equal portions. Generously rub spice mixture onto all surfaces of ribs; place ribs in a single layer in a glass baking dish. Cover and refrigerator for 30 minutes to 1 hour. Dotdash Meredith Food Studios Preheat grill to medium indirect heat
6. 375 to 400 degrees F (190 to 200 degrees C). Center one portion ribs on a 12x18-inch sheet of heavy-duty aluminum foil; add 2 ice cubes. Bring up the foil sides
7. then double-fold the top and ends to seal the packet
8. leaving room for heat circulation inside. Repeat to make 3 more packets. Dotdash Meredith Food Studios Arrange packets over indirect heat on the preheated grill. Cover and cook until tender
9. 1 1/2 to 2 hours. Dotdash Meredith Food Studios Uncover the grill. Keeping the foil packets on the grill
10. open them carefully by cutting along the top folds with a sharp knife
11. allowing steam to escape; then proceed to open packets fully. Dotdash Meredith Food Studios Brush ribs with about 1/2 cup barbecue sauce. Dotdash Meredith Food Studios Move packets over direct heat
12. cover
13. and continue grilling
14. turning once
15. until ribs are browned and crisp
16. about 5 minutes more. Dotdash Meredith Food Studios Serve with additional barbecue sauce as desired. Dotdash Meredith Food Studios