



BrazilianStyle Beef Ribs

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Easy

Servings

6 hrs 20 mins

Description

This is my version of Brazilian beef ribs Whenever I go to Brazil I always go to a churrascaria restaurant to eat these ribs The meat is so tender and flavorful its hard to believe its only seasoned with salt

Ingredients

- - 1 (3 pound) rack of whole beef ribs (not short ribs) - 2 tablespoons sea salt
- or more if needed

Instructions

1. Preheat the oven to 275 degrees F (135 degrees C). Place rib rack onto a work surface with the white membrane facing up. Use a sharp knife to slice under the membrane and remove from meat in a single piece if possible; discard the membrane. Rub ribs thoroughly with salt on both sides. Place ribs onto a cooking rack in a roasting pan. Bake in the preheated oven for 1 1/2 hours. Baste ribs with a small amount of water
2. being very careful not to dislodge any salt. Continue to bake
3. basting every 45 minutes to 1 hour
4. until meat is very tender; total cooking time will be about 6 hours. Remove from the oven and let rest for 10 to 15 minutes before cutting into three portions. Tips If you don't want to remove the membrane yourself
5. your butcher can do it for you. Make sure you don't wash the salt off when basting. No matter how tempted you might be
6. go sparingly. Editor's Note: Nutrition data for this recipe includes the full amount of salt. The actual amount consumed will vary.