



Dino Beef Ribs Recipe

Seasoned to perfection with Cowboy Beef seasoning and your choice of Hickory Timberdust or Mesquite Timberdust, these dino beef ribs deliver bold, smoky Texas flavor.

Ingredients

- 1 rack of dino beef ribs (3-4 bones)
- Cowboy Beef seasoning
- Hickory Timberdust or Mesquite Timberdust
- 1/2 cup beef broth
- Heavy-duty aluminum foil or butcher paper

Instructions

1. Trim excess fat and silver skin from the ribs.
2. Apply a generous layer of Cowboy Beef seasoning on all sides.
3. Lightly dust the ribs with either Hickory Timberdust or Mesquite Timberdust.
4. Let the ribs rest at room temperature for 30-45 minutes while you heat your smoker to 275°F.
5. Place the ribs bone-side down in the smoker. Cook for about 4-5 hours.
6. At around 165°F internal temp, wrap the ribs tightly in foil or butcher paper with a splash of beef broth.
7. Return to smoker and continue cooking until internal temp reaches 203-208°F.
8. Remove from smoker, unwrap, and rest for 45 minutes before slicing.
9. Serve and enjoy that true Texas flavor.