



Our take on Marinated Rib of Beef

You're familiar with steaks, burgers and beef sausages, but have you thought of serving marinated beef ribs? Perfect for sharing, they're the latest foodie favourite, and with good reason. They are succulent and extremely tasty but super easy to prepare and barbecue.

This is simply the most delicious marinade...made easy with our Stubb's marinade



What you will need

For the marinade

- 1/2 cup Stubb's Beef Marinade
- 3 tablespoons whiskey
- 3 tablespoons prepared horseradish
- 1 teaspoon Dijon mustard
- 2 tablespoons honey
- 1 large shallot, finely chopped
- 1 teaspoon chopped fresh thyme
- Ground pepper

Rib of Beef (preferably from your butcher)

Preparing beef ribs

TOP TIP: Simmer the ribs before marinating and char-grilling – it helps to remove the fat, tenderise the meat and it means less time on the barbecue.

Place the beef ribs in a large saucepan with enough water to completely cover the ribs. Bring the water to simmering point slowly over a low heat. Simmer gently, partially covered for 1 hour. This will ensure they tenderise rather than toughen.

Remove ribs from water and coat in the marinade.

Stand for 30 minutes or marinate overnight in the refrigerator.

Making the marinade

TOP TIP: This can be made up to 2 days in advance and kept covered in the fridge until you are ready to use.

Chop the shallot, fresh thyme finely and pop in a bowl
Add the rest of the ingredients

Barbecuing the ribs



Because the ribs are thick, and are only on the barbecue for a short time it is best to bring them to room temperature before barbecuing.

Barbecue ribs over a moderate indirect heat for 10-12 minutes turning often and basting with the marinade throughout cooking until ribs are golden brown.

TOP TIP: Do not brush any marinade on during the last few minutes of cooking time as it will stop the marinade from glazing and becoming sticky.

Creating some ambience



These smoking chips will add the distinctive flavour of Jack Daniel whiskey to all your grilled foods.