



Smoked Chipotle Buffalo Short Ribs

Ingredients:

2 lbs. Buffalo Short Ribs

Marinade & Sauce:

½ bottle of Dark Beer

4 TBS Honey

2 TBS Pureed Chipotle in Adobo Sauce

1 tsp. Salt

1 tsp. Pepper

1 tsp. Garlic Powder

½ Cup Soy Sauce

¼ Cup Worcestershire Sauce

Preparation:

Wrap the ribs loosely in foil adding ½ bottle of beer, tightly seal the foil.

Place on grill away from the pile of coals (indirect heat). Cook the ribs for 1 ½ hours with the lid on at low heat.

After 1 ½ hours add water- soaked, hickory wood chips on top of the coals. Open the foil on the ribs. Smoke for 30 minutes with the lid closed. You may have to add more chips once.

After 30 minutes remove the ribs from the foil and cover your ribs with the sauce. Place the ribs directly on the grill, but away from the coals. Close the lid and smoke/ brown for another 20 to 30 minutes until done.