

Meat Smoking for Beginners

Three Bone Slab of Beef Chuck Ribs

This is a simple technique that creates incredible results!



A three bone slab of beef chuck ribs is an elusive piece of meat. If you are lucky enough to find some grab them FAST.

The process for smoking these is incredibly simple.

- Remove the membrane
- Season with salt and pepper
- Smoke for 5 hours until tender
- Devour

That is it...the rest of this is just a bunch of picture that made me happy.

I had the kettle set up with the top vent completely open and the bottom vent mostly closed. I used a little hickory at the start of the cook for smoke and added more charcoal to the baskets every two hours.

Here are the ribs when they went onto the kettle.



And at the first charcoal addition at the two hour mark...



After five hours there was a beautiful bark formed and I could easily slide the thermometer through the ribs.



The temp will be close to 200F when the ribs are done.



These things are gorgeous coming off the grill.



And even prettier once you slice them open.



I didn't hit you with a secret dry rub or killer barbecue sauce with this technique and that the point. Sometimes amazing barbecue is just taking a great piece of meat and letting a kettle work its magic.

*If you want the hardcore barbecue lessons
then sign up for the free [Brisket Boot Camp!](#)*