



# TIPSY FOODS

COOK A LITTLE TIPSY

## Smoked Bourbon Beef Short Ribs

### Ingredients

4 lbs. beef short ribs  
2 Tbsp. [Tippy Foods Beef Brisket Rub](#)  
½ Cup [Tippy Foods Bourbon Sauce](#)  
Aluminum Foil

### Instructions

1. Set up smoker to 200°
2. Coat short ribs well with Brisket Rub.
3. Place on smoker bone side down.
4. Smoke for 2 hours, internal temp of meat should be around 145°.
5. Remove from smoker and place on large piece of aluminum foil.
6. Pour the Bourbon Sauce over the ribs making sure to coat each one.
7. Close the foil over the ribs and return to smoker for 2 hours.
8. Short ribs should be ready if internal temp is 200°
9. Serve and enjoy.

