

# Big Green Egg®

The Ultimate Cooking Experience™



## **Pastrami Beef Short Ribs** *Ken Hess, Snake River Farms*

### **Ingredients**

1 Whole Snake River Farms Beef Plate Short Rib  
Corning Brine  
Pastrami Rub

### **Corning Brine Ingredients**

1 gallon water  
1½ cups Kosher salt  
¾ cups granulated sugar  
¾ cups brown sugar  
1 Tbsp + 2 tsp Tinted Cure Mix #1 (Pink Salt)  
4 bay leaves, crushed  
1 Tbsp juniper berries, crushed  
10 cloves, whole  
1 Tbsp black peppercorns, crushed  
1 Tbsp coriander seeds, crushed  
1 Tbsp mustard seeds  
5 garlic cloves, crushed  
¼ cup honey

### **Pastrami Rub Ingredients**

1 cup black peppercorns, coarsely ground  
½ cup coriander seeds, coarsely ground  
½ cup onion powder  
½ cup granulated garlic powder  
¼ cup juniper berries, ground

### **Instructions**

Combine all of the brine ingredients in a large pot and bring to a simmer. Simmer for 15 minutes, then cool and store overnight in the refrigerator. Place the whole short rib in a 2 gallon zipper bag. Then pour the cold brine in the bag. The bag should hold the full gallon of brine. Let the rib brine for a minimum of 48 hours. Flip the bag over each day.

Grind the peppercorns and coriander seeds in a mortar and pestle or a coffee grinder for the best results. Start with a full cup of each before you grind them.

After grinding, combine the peppercorns and coriander seeds with the onion powder, garlic powder and the ground Juniper berries.

Remove the short rib from the brine. Pat dry with a paper towel. Liberally coat the rib with the pastrami rub. Do not be afraid to go heavy with this rub!

Set your EGG for indirect cooking with the convEGGtor; bring the EGG to 275°F/135°C.

Place the short ribs meat side up in the smoker. Smoke the ribs for two hours at 275°F/135°C. Next, reduce the temperature to 250°F/121°C. Smoke until the rib reaches an internal temperature of 185°F/85°C.

At this stage, wrap ribs in butcher's paper, or place in a large paper grocery bag. Once wrapped, place back in the smoker until the ribs reach an internal temperature of 203°F/95°C. Remove from the smoker and allow the rib to rest in the paper for 20-25 minutes before serving.