

Ace Hardware Recipe of the Week: Braised Beef Short Ribs On Big Green Egg

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 5,500 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace is releasing a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And soon, from you, Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk—media@acehardware.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Braised Beef Short Ribs

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

“Nothing, and I mean nothing makes you feel all warm and fuzzy quite like braised beef short ribs. For this recipe we start off with some pecan smoke done low and slow, then turn up the heat and into the dutch oven we go for some braising fun. Grab the mashed potatoes and let's go!!! Happy Cooking” says Chef Jason Morse.

Suggested Grill: Big Green Egg

Yield: 4 Servings

Prep Time: 10 Minutes

Cook Time: 90 Minutes at 225° F – 90 Minutes Braising at 350° F

Cook Temp: 225° F for Smoke Temp – 350° F for Braising Temp

Ingredients:

6 each	Beef Short Ribs, Prime, 8oz	8oz wt per short
3 TBSP	Rub-A-Dub, 5280 Culinary	
3 TBSP	Oil, Canola/Olive Blend	If Needed
1 each	Onion, White, Medium	Diced Medium
1 Cup	Carrots, Large	Diced Medium
1 Cup	Celery, with leaves	Diced Medium
1 TBSP	Garlic, Fresh	Mined or Crushed
1 Cup	Wine, Red, Merlot	
1 Cup	Stock, Beef	
1 Cup	Gravy, Brown	Or demi glace

GARNISH:

Mashed Potatoes

Parsley

Garlic Bread

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, starters and any cooking tools

Remove short ribs from fridge and from packaging, place onto a plate and allow to rest at room temp for **10 minutes**

10-15 Minutes Ahead – prep short ribs as follows

Coat both sides with light coating of oil (if needed, check steak for surface moisture to determine if you need a binder)

Season all sides of steak with the Rub-A-Dub

Let rest on plate while Big Green Egg reaches temp

To Light Your Big Green Egg...

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the charcoal, in the center of the Egg and ignite the charcoal using speedlight starters or an EGGniter

When temp hits 200° F add the lower EGGspander system, half grate over the charcoal, then the top EGGspander system with the sliding top grate. Be sure to add a drip tray to the convEGGtor

Next add the EGGgenius and connect to your wifi

Heat to pit temp of 225° F and hold

Burp the Egg and Open dome

Add short ribs into the center of the grill grate

Cooking Directions:

Cook for 90 Minutes at 225° F

Burp the Egg and open the dome

Remove the short ribs and hold in kitchen on a plate

Adjust EGGgenius to 350° F and add the dutch oven, without the lid

Close the dome and allow the egg to reach temp of 350° F

Burp the egg and open the dome

Add more oil and saute the carrot, celery and onions for 3-4 minutes to soften

Add the garlic and saute for 1 minute

Add the wine to deglaze

Add the short ribs on top of the vegetables

Add the stock and gravy

Cover the dutch oven with the lid

Cook at 350° F for 90 Minutes or until the ribs are tender and to your desired doneness

Using tongs and heat proof gloves, remove dutch oven from the grill and bring into the kitchen. Allow to rest for 3-5 minutes

Carefully scoop out the short ribs, gravy and veggies

Serve on top of mashed potatoes

Prior to serving, add any final garnish or seasoning

Devour!!!

SHOPPING LIST:

Big Green Egg, Large (Ace SKU – 8797946)

Big Green Egg, EGGspander (Ace SKU – 8025190)

Charcoal, Big Green Egg (Ace SKU – 8697104)

Big Green Egg, EGGniter (Ace SKU - 8695330)

Thermometer, Big Green Egg (Ace SKU – 8025749)

Dutch Oven, Big Green Egg (Ace SKU - 6470652)

Rub-A-Dub, 5280 Culinary (Ace SKU – 8562050)

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,500 locally owned and operated hardware stores in approximately 70 countries. Headquartered in Oak Brook, IL, Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online:  [Photos \(1\)](#)

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