



Beef Dino Ribs on the Smokin' Champ® Grill and Offset Smoker

INGREDIENTS

- Beef ribs
- Favorite rub(s)
- Apple cider vinegar
- Beef broth

INSTRUCTIONS

1. Place ribs in the smoker
2. Check after 2 hours and spritz if needed
3. Check after another 2 hours and spritz
4. Check after another hour (check temp and decide if you want to wrap or continue unwrapped) and spritz
5. Check after another hour (if temp and tenderness is reached, remove ribs, if not, then continue until tenderness is reached)
6. Allow to rest for at least 1 hour, then enjoy!



Citrus Marinade Skirt Steak & Beef Short Ribs on the Smokin' Champ® Grill and Offset Smoker

INGREDIENTS

- Skirt Steak: 2 Pounds
- Beef Short Ribs: 3 Pounds
- Orange Juice: 2 Cups
- Olive Oil: small drizzle to taste
- Onion: 1/2, moon sliced
- Cilantro: small bushel chopped
- Fresh squeezed lemon & lime juice with peels: 6 oz.
- Seasonings: Sazon & Char-Griller Chili Lime Seasoning to taste
- Favorite Charcoal: Fogo Lump Charcoal Premium
- Grill: Char-Griller Smokin' Champ

INSTRUCTIONS

1. Preheat the Smokin' Champ to 420° F and allow to heat up for 30 minutes.
2. Place the skirt steak and lime/lemon peels onto the cooking grates.
3. Flip the skirt steak after 5-6 minutes and squeeze the juice from the lime peels onto the steaks.
4. Remove the skirt steak after 12 minutes.
5. Rest the steak for a few minutes.
6. Slice and enjoy!