

August 2024 TV —Beef Recipes for the Smoker

Fire up the smoker and enjoy the delicious taste of smoked beef. Large cuts such as Brisket, Roasts and Ribs are prime candidates for smoking, but even a Ground Beef meatloaf can benefit from a hint of smoke. This collection features more economical beef cuts for the smoker.

Smoked Tri-Tip with Grilled Corn Elote

Smoked Beef, grilled corn, delicious results. The outdoor cookout trifecta is complete with this smoked Tri-Tip recipe.

Recipe time: 2 ½ to 3 ½ hours

Makes 12 servings

- 1 beef Tri-tip Roast (3 to 4-1/2 pounds)

Spice Paste:

- 1/3 cup olive oil
- 2 teaspoons granulated garlic
- 2 teaspoons ancho chili powder
- 1 teaspoon paprika
- 1-1/2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

Grilled Corn Elote:

- 3 ears fresh corn, husked
- 3/4 cup mayonnaise
- 2 teaspoons fresh lime juice
- 1 tablespoon fresh cilantro, chopped
- 1/2 cup crumbled Cotija cheese
- 1 teaspoon kosher salt
- 1 teaspoon ancho chili powder



1. Combine oil, garlic, chili powder, paprika, salt and pepper in a small bowl to form a paste. Spread evenly onto all surfaces of beef Tri-Tip Roast.
2. Add wood chunks, chips, or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
3. Insert ovenproof meat thermometer so tip is centered in thickest part of roast, not resting in fat. Place roast in smoker, according to manufacturer's instructions. Smoke roast 2 to 3 hours or until meat thermometer registers 135°F.
4. Make **GRILLED CORN ELOTE**: Place corn on grid over medium, ash-covered coals. Grill, 10 to 14 minutes (over medium heat on preheated gas grill, 8 to 10 minutes) turning on all sides. Remove corn and let cool. Carefully cut corn kernels from cob and set aside. In a medium size bowl combine corn, mayonnaise, lime juice, cilantro, Cotija cheese, salt and chili powder. Let chill covered, for at least 30 minutes or overnight.
5. Carefully remove roast from smoker when meat thermometer registers 135°F. Let rest for at least 10-15 minutes, so the internal temperature continues to rise to 145°F for medium-rare. Carve roast across the grain into 1/2-inch-thick slices. Serve alongside grilled corn Elote.

Nutrition information per serving, 4: 400 Calories; 241.2 Calories from fat; 26.8g Total Fat (7 g Saturated Fat; 0.02 g Trans Fat; 6.2 g Polyunsaturated Fat; 12.1 g Monounsaturated Fat;) 101 mg Cholesterol; 704 mg Sodium; 8 g Total Carbohydrate; 1.2 g Dietary Fiber; 2 g Total Sugars; 34 g Protein; 0 g Added Sugars; 72.5 mg Calcium; 2.5 mg Iron; 542

mg Potassium; 0.05 mcg Vitamin D; 0.24 mg Riboflavin; 13.2 mg NE Niacin; 0.77 mg Vitamin B₆; 1.93 mcg Vitamin B₁₂; 326 mg Phosphorus; 6.2 mg Zinc; 37.7 mcg Selenium; 131 mg Choline. This recipe is an excellent source of Protein, Niacin, Vitamin B₆, Vitamin B₁₂, Phosphorus, Zinc, Selenium, and Choline; and a good source of Iron, Potassium, and Riboflavin.

Smoked Beef Ribs

Smoked beef ribs are the newest (and most glorious) meat trend to hit the BBQ scene. These mammoth mouthfuls of meat adorn the best BBQ platters with a hefty bit of beef packed with delicious flavor.

Recipe time: 9 to 11 hours

- One 4-bone section Beef Chuck or Plate Ribs, (about 4-5 pounds)
- 2 tablespoons Dijon mustard
- 2 tablespoons Kosher Salt
- 2 tablespoons fresh ground black pepper
- 2 tablespoons garlic powder
- 1 cup white vinegar
- ¼ cup hot sauce



1. Add wood chunks, chips, or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
2. Slather your ribs with the Dijon mustard. Season liberally on all sides with salt, pepper, and garlic powder.
3. Place your ribs on the smoker and insert a ovenproof meat thermometer probe in the thickest part of the meat (without touching the bone). Smoke the ribs for 3 hours.
4. In a food safe spray bottle, shake the vinegar and hot sauce together. After the initial 3-hour smoke, begin spritzing your ribs every 45 minutes to an hour. Continue smoking until the ribs have reached an internal temperature of 203°F. This process typically takes between 8-10 hours, but every rack is a little different.
5. Remove the ribs from the smoker, wrap in foil, butcher paper, or unwaxed parchment paper and let rest in an insulated cooler for at least an hour before slicing and serving.

Recipe courtesy of [Hey Grill, Hey](#).

Smoked Chuck Roast

Loaded with flavor, this easy smoker recipe transforms an inexpensive cut of beef into a tender, juicy, smoked Chuck Roast. This is the easiest recipe ever for a delicious main dish your family will love!

Recipe time: 4 to 6 hours

Makes 8 servings

- 2-3 lb. boneless Beef Chuck Roast
- 2 tablespoons Dijon mustard
- 2 tablespoons Easy Dry Rub (recipe below)

1. Add wood chunks, chips, or pellets to smoker according to manufacturer's instructions. Preheat smoker to 225°F.
2. Slather roast in Dijon mustard. Season with dry rub, gently pressing the rub into the meat. Insert ovenproof meat thermometer into thickest part of the roast.
3. Smoke for 3-4 hours or until the internal temperature reaches 160 degrees.
4. Remove from the smoker and wrap in butcher paper or two layers of aluminum foil. Place back on the smoker and cook until the internal temperature reaches 200-205°F. This will take another 1-2 hours.
5. Transfer to a cooler to rest for 1 hour. Thinly slice against the grain and serve!



Easy Dry Rub: ½ cup dark brown sugar, 2 tablespoons Kosher salt and chili powder, 1 tablespoon each: cumin, garlic powder, onion powder, paprika, black pepper, and 2 teaspoons mustard powder. Mix well.

Recipe courtesy of [Midwest Foodie](#).

Smoked Beef Meatloaf

Roll out your smoker and make the best Smoked Meatloaf with this simple, flavorful recipe, with a delicious BBQ glaze! It's easy to mix up the meatloaf in just 10 minutes, then let the smoker cook the meatloaf until it's tender, juicy and filled with wonderful smoky flavor!

Recipe time: 3 hours 15 minutes

Makes 8 servings

- 2 pounds lean Ground Beef
- 1 small onion, minced
- 1 red bell pepper, minced
- 3 garlic cloves, minced
- 1 egg, slightly beaten
- 2/3 cup BBQ sauce, divided
- 1/2 cup breadcrumbs
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 3 tablespoons of your favorite dry BBQ rub



1. Add wood chunks, chips, or pellets to your smoker according to manufacturer's instructions. Preheat smoker to 225°F.
2. In a large bowl, add the ground beef, onion, red bell pepper, garlic, egg, 1/3 cup BBQ sauce, breadcrumbs, salt, black pepper and cayenne. Using your hands, knead the meat mixture until everything is well combined.
3. Mold the meat into a log/loaf shape on a grill-safe pan, wire rack, or piece of heavy-duty foil and sprinkle with your favorite BBQ rub. Insert an ovenproof meat thermometer so tip is centered in the loaf.
4. Start basting the loaf with the remaining 1/3 cup BBQ sauce after about 2 hours of smoking. Remove when the internal temperature is at 160°F. Let rest at least 15 minutes, before slicing.

Cook's Tip: To make bacon wrapped smoked meatloaf, lay 5 slices of thick-cut bacon on a large cutting board, then weave 5 more bacon slices over and under the other bacon, in the opposite direction. Wrap the bacon weave over the meatloaf and tuck it underneath the meatloaf.

Recipe courtesy of [The Black Peppercorn](#).

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