



# FLANKEN SHORT RIBS

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## INGREDIENTS

- Flanken short ribs
- Rib Rub packet

## DIRECTIONS

1. Apply supplied rub onto short ribs and allow to rest for 30 minutes to bring to room temperature and allow spices to absorb.
2. The ribs can be grilled or cooked on a Big Green Egg on medium-high heat and flipping every 5 minutes. Or they can be slowly baked at 275 for 2 hours, turning halfway through.
3. If desired, baste after cooking with their favorite BBQ Sauce or sprinkle brown sugar to taste to sweeten up the rub.

**BENEKER**  
*Family Farms*