



Wood-fired Rotisserie Beef Ribs
with Smoky Red Chimichurri

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These ribs are simply magnificent. While roasting on the rotisserie of the Kalamazoo Gaucho Grill over an oak wood fire the wood infuses the ribs with a subtle smokiness as they baste in their own juices.

Ingredients

(Generously serves 6)

- 2 3-bone chuck rib racks, about 5 pounds each
- Kosher salt
- Freshly-ground black pepper
- 4 cups water
- 8 cloves garlic, cracked

For the Smoky Red Chimichurri

- Fresh oregano leaves, picked from a 3/4 ounce package
- 3/4 cup extra virgin olive oil
- 1/4 cup sherry vinegar
(we love Blis 9 Maple Solera Sherry Vinegar)
- 3 cloves garlic, roughly chopped
- 2 chipotle chiles from a can, plus 1 tablespoon adobo sauce

Directions

Remove the grill grates and raise the rack to the highest position. Prepare the Gaucho Grill for rotisserie roasting with a wood fire and indirect heat. Start 6 to 8 logs going in the firebox by using the gas burners below the wood for about 5 minutes, and then turn them off.

Liberally season the ribs with kosher salt and black pepper. Mount the first rack on the spit by inserting the sharp point of the spit into the side of the rack close to the bone on the meatier side. Carefully slide it all the way through, keeping as close to the bone as possible. Slide it past the halfway point and secure it with rotisserie forks on both sides. Add a third fork pointing toward the sharp end of the spit and tighten it in place. Mount the second rack of ribs in the same manner as the first. Secure with a fourth rotisserie fork.

With the rotisserie at this height, the ribs are roasting at approximately 600°F.

Once the ribs are going on the spit, make the salmuera by combining the water and kosher salt in a small cast iron skillet. Bring to a boil, then remove from the heat. Stir the salt to dissolve. Add the garlic, then place the skillet down in the firebox below the ribs to catch the meat drippings.

Stop the rotisserie every 15 minutes or so with the meaty side of the ribs facing straight up. Wearing long, protective gloves, very carefully ladle a little salmuera over the meat to baste. Restart the rotisserie. Keep adding fresh water to the skillet as needed to keep the salmuera from boiling dry.

While the ribs are cooking, prepare the Smoky Red Chimichurri. Combine all ingredients in a blender and process until smooth. Cover and refrigerate until ready to serve.

The ribs are done when the internal temperature measures 200°F. Using protective gloves, carefully remove the spit from the grill and place the ribs on a sheet pan to rest for about 15 minutes. Remove the spit and the forks and slice into individual bones for serving. Serve with the chimichurri.

