Asado Short Ribs

Noted barbecue expert Rick Browne, Ph.B., is the author of numerous books on the subject and has searched the world for great BBQ stories and recipes, like this one. He was the host of "Barbecue America" on PBS.

To get South American style beef ribs have the butcher cut through the bone and produce strips of ribs. So you'll have a long strip of: meat, then a piece of bone, then meat, then bone, and so on and so forth. There's no marinade except olive oil, a few spices, and salt and pepper—this is because you're meant to serve your meat with Chimmichurri sauce. That recipe is here .

1/2 cup coarsely ground black pepper
1/4 cup firmly packed light brown sugar
1/4 cup sweet paprika 1/2 teaspoon garlic powder
2 tablespoons kosher or sea salt 6 pounds beef ribs, trimmed and cut across the bones
2 bottles of your favorite beer

Preheat a charcoal or gas grill to 300 degrees F.

For the rub, in a small bowl, combine the pepper, brown sugar, paprika, garlic powder, and salt and mix well.

Rub the ribs with the spice mixture and transfer them to a covered roasting pan or Dutch oven. Pour beer around the beef (not over it), cover the pan, and cook over direct heat on the barbecue for 3 hours.

Remove the ribs from the pan and cut into individual portions. Transfer the ribs back to the grill, close the grill cover, and cook for 5 minutes longer, or until they are crusty and tender. Serve with chimichurri sauce.

Yield: 4 to 6 servings