



KC Spare Ribs

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Categories: Main Dish - Grilling, Main Dish - Pork

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 3 hours 20 minutes

Notes: We prefer a Char-Grill indirect smoker/grill using apple wood.

Description: Awesome grilled ribs!

Ingredients - Rib Rub

2 T Brown Sugar

1 T Celtic Sea Salt

1 T Smoked Paprika

2 t ground Mustard

1 t Onion Powder

1 t Garlic Powder

1/2 t fresh ground

Tellicherry Black Pepper

1/2 t Cumin

1/4 c Yellow Mustard

3 racks St Louis Spare

Ribs

Ingredients - KC BBQ

Sauce

1/4 c Molasses

2 c Ketchup

1/2 c Yellow Mustard

1/2 c Apple Cider

Vinegar

1/2 c Brown Sugar

3 T Worcestershire

Sauce

1 T Garlic Powder

1 T Onion Powder

Directions - Grill

1) Prepare grill for indirect cooking, placing a water filled aluminum half pan in the center of the charcoal grate and placing preheated charcoal briquets on each side of the pan. Add 3-4 chunks of your favorite smoking wood to the charcoal briquets and adjust the grill vents to bring the temperature to 250°F. Or use apple wood in the smoker box, letting it burn down. The heat is important - Try to maintain 250°F for the full cooking time.

Directions - Rub

1) Combine brown sugar, salt, paprika, ground mustard, onion powder, garlic powder, black pepper, and ground cumin in a small bowl and blend well. Remove the membrane from the bone side of the ribs then rub the ribs with yellow mustard, and season both sides of the ribs liberally with the BBQ dry rub. Place the ribs on the smoker or grill.

Directions - Grilling

1) Place the ribs, uncovered, on the grill away from direct heat. Allow to smoke undisturbed for 1 hour.

2) Wrap and seal the ribs in heavy duty aluminium foil, slathering lightly with the BBQ sauce and about 1/2 cup Guinness Stout.

3) Allow to cook, undisturbed, for another 2-3 hours.

4) Remove from heat and let rest for 20 minutes. Serve with potato salad, fresh corn and/or baked beans.

Directions - BBQ Sauce

1) Mix all ingredients together in a medium saucepan and bring to a simmer. Cook over medium low heat for 30 minutes stirring frequently to avoid scorching. Remove from heat and set aside until ready to serve or store in an airtight refrigerated container for up to 2 weeks.

