



# Grilled Margarita Pork Ribs

**Source:** Bob and Robin Young, both recipes adapted from several sources

## **Ingredients - Ribs:**

6 lbs KC Style Pork Ribs or Spare Ribs

## **Ingredients - Brine:**

1 c Water  
1 c Tequila  
The juice of two Limes  
4 T Triple Sec liqueur  
4 T Coarse Sea Salt  
2 T Honey, Tupelo if you can find it  
1/2 t Cayenne Pepper  
1 T Orange Zest  
Juice of 1 Orange

## **Directions - Brine:**

Mix all the ingredients in a non-reactive bowl. Blend well. Marinade the ribs in the brine for two hours.

## **Directions - Grilling:**

Cook indirect on the grill at about 300° f. They will take about 3½ - 4 hours to grill.

**OR**

## **3-2 1/2-1 Method:**

**3 hours of smoking** unwrapped at 225° f flesh side up - lid closed, vents wide open - 3 chunks of dry seasoned hardwood/fruitwood such as: cherry, oak, apple, hickory, pecan, peach or a combination of wood -, followed by

**2 1/2 hours** of cooking on the grill at 225° f flesh side down wrapped in foil with a little liquid, such as Apple Cider, Bacon fat, Bourbon, Soda or Apricot preserves, butter and honey, followed by

**1 hour** of cooking unwrapped at a higher temperature - 250° f - 275° f, with a generous basting of barbecue sauce, if desired

# KC Style Pork Rib Rub

## **Ingredients:**

1/2 c packed Brown Sugar	2 t Onion Powder
1 T Sea Salt	1 T Garlic Powder
1/4 c Sweet Paprika	2 T Allspice
2 t ground Black Pepper	2 t Mustard Powder
1 t Chili Powder	1/2 t Cayenne, optional

## **Directions:**

Blend all ingredients in a bowl. Place in an air tight container. Season your pork rib slab with a generous amount of the Kansas City Style Rib Rub a couple of hours before grilling as above. Let the slabs rest at room temperature during that time.