

Simple BBQ Pork Ribs

<http://butcherblockco.com/blog/labor-day-recipe-pork-ribs/>

Recipe courtesy of J Whiting

Spice Rub:

Makes enough for three to four racks

- 1 TBS ground mustard powder
- 1 TBS kosher or sea salt
- 1 TBS black pepper
- 1 TBS ground cumin
- 1 tsp ground coriander
- 1 tsp cinnamon
- 1 tsp ground chile (optional)

You can scale this recipe up and keep in an airtight jar.

PREP

Sometimes there will be a tough, white membrane on the concave side of the pork ribs. You can ask your butcher to remove that or do it yourself. Using a paper towel, simply pull the membrane up from the smaller end of the ribs. With a strong pull toward the larger end, you should be able to easily peel it off.

Evenly coat both sides of the ribs with the spice rub. You don't need a lot. You can do this a day or so in advance and the flavor will be stronger. Wrap the racks tightly in heavy duty plastic wrap, then wrap again in foil, and store in fridge until ready to cook.

COOK

Arrange the pork ribs (still wrapped) on a sheet pan and place in a 250 degree oven. Cook for 4 hours.

Before they have finished, get your grill or smoker fired up. Pre-heat to 325 for this round. You can use charcoal or wood.

When the ribs are done in the oven, CAREFULLY remove them from the wrap. Pour all of the delicious juices into a bowl and set aside.

GRILL

Back to the grill....We want to use indirect heat for this, so move the coals to one side and place the ribs on the other, meat-side up. Cover the grill and let the pork ribs smoke.

Sauce:

- All of those juices
- ¼ part ketchup
- ¼ part honey or maple syrup

Mix all together and use this sauce to baste the ribs every 30 minutes or so for about 2 hours; this will give them a nice sweet, sticky glaze. The longer you cook them, the more tender they will be, so you can hang out in the back yard all day if you really want.

If you want to get the mess out of the way before the guests arrive just switch the cooking methods: start with the fire and smoke at 325, then wrap and throw the little piggies in the oven at 250. And make sure you have plenty of napkins!