

Kansas City Style Barbeque Ribs



Yield: Serves 4-8

Ingredients:

2 Full Racks St. Louis Style Pork Spareribs OR Baby Back Ribs
1 ½ Tbs Kosher Salt

Sauce:

2 Cups Water
½ - ¾ Cup Honey - amount to taste
½ Cup Tomato Paste
½ Cup Cider Vinegar
3 Tbs Molasses
3 Tbs Dark Brown Sugar
1 tsp Lemon Juice
1 tsp Kosher Salt
¼ tsp Onion Powder
¼ tsp Black Pepper
⅛ tsp Smoked Paprika
⅛ tsp Garlic Powder

Rub:

1 Cup Dark Brown Sugar
¼ Cup Smoked Paprika
3 Tbs Black Pepper
2 Tbs Onion Powder
2 Tbs Garlic Powder
1 ½ Tbs Kosher Salt
1 Tbs Mustard Powder
1-2 tsp Cayenne Pepper

Preparation:

Make your Sauce:

- 1) Place a medium sauce pan over high heat - Add all sauce ingredients and whisk until smooth - Bring to a boil - Reduce heat to a simmer and allow to cook (uncovered - stirring regularly) until reduced by about ⅓ in volume (apx 45-60 minutes) - Remove from heat and allow to cool to room temperature
- 2) Transfer to an airtight container (mason jar works well) and place in the refrigerator overnight to allow flavors to develop

Prep Your Ribs:

- 1) Rise your ribs with cool water and pat dry - Remove the membrane from the 'bone side' of the ribs by sliding a knife under the membrane between the bones at about the second or third bone from the end and then, using a clean tea towel, grab the membrane and peel it off - Trim any excess fat from the 'meaty side' of the ribs if desired
- 2) Rub the 1 ½ Tbs kosher salt over the ribs making sure to get it all over (go light on the 'bone side' and get more on the 'meaty side') - Allow to 'dry brine' at room temperature (loosely covered) for 1-2 hours
- 3) Mix all of your dry rub ingredients in a medium bowl until well combined - After the ribs have 'dry brined' for 1-2 hours, massage the rub mixture into the ribs making sure that every surface is coated - Allow to sit at room temperature for 1-2 hours (overnight if desired - loosely cover and place in refrigerator if overnight - remove from the refrigerator at least 1 hour before grilling to bring to room temperature)

When ready to cook:

- 1) Prep your cooker for indirect cooking and preheat to low heat (225-250°F) - Add mesquite chunks for smoking just before placing ribs on grill - Add more wood chunks whenever smoke stops (apx every 30 minutes) for the first 2 hours
- 2) Place ribs 'meaty side' up on the 'cool' side of the grill rack (NOT OVER COALS) and cover cooker - Allow ribs to cook undisturbed (except to add wood chunks) for 2 ½ hours (1 ½ hours for Baby Back Ribs)
- 3) 'Rotate' the ribs (move the ribs closest to the fire away from the heat and move those farthest away closer to the heat) DO NOT FLIP - Cover the cooker and allow to cook undisturbed for another 2 ½ hours (1 ½ hours for Baby Back Ribs)
- 4) At this point you need check to see if they are done - Thermometers do not work with ribs (the bone is too close to the surface to get accurate readings) so you are looking for is 'the bend' - Pick up the ribs with tongs and 'bounce' them gently; if the surface cracks they are ready - If not done, continue to cook with the cooker covered and check every 15 minutes until done
- 5) Paint the top of the ribs with sauce and move the ribs to directly over the coals (sauce side down) and allow sauce to caramelize and crust (this takes only about a minute so don't walk away!) - Again, paint the side that is now up with sauce and flip to allow sauce to caramelize - While the second (and 'third') side is caramelizing, paint on another coating of sauce - Flip and repeat one last time for a total of two coats of sauce per side
- 6) Remove from grill and allow to rest (loosely covered) for 10 minutes
- 7) Slice into ½ slabs, 2 rib sections, or individual ribs
- 8) Serve hot with extra sauce on the side along with classic coleslaw or picnic potato salad, roasted corn, and baked beans

