



Memphis Style Barbeque 'Dry' Ribs

Yield: Serves 4-8

Ingredients:

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

Dry Rub:

1 Cup Paprika
2/3 Cup (Packed) Dark Brown Sugar
2 Tbs Garlic Powder
2 Tbs Chili Powder
2 Tbs Freshly Ground Black Pepper
1 Tbs + 1 tsp Onion Powder
1 Tbs + 1 tsp Dried Thyme
1 Tbs + 1 tsp Dried Oregano
1 Tbs + 1 tsp Mustard Powder
1 Tbs Celery Seed - ground into a fine powder

-OPTIONAL-

1/2 - 1 tsp Cayenne Pepper

Mop:

1/2 Cup Cider Vinegar
1/2 Cup Unsweetened Apple Juice - can substitute hard OR soft apple cider if desired
1/4 Cup Dry Rub
2 tsp Kosher Salt

Preparation:

- 1) Place the celery seed in a mortar and pestle, spice mill, or clean coffee grinder and pulse until a fine powder
- 2) Place all of the dry rub ingredients (including powdered celery seed) in a medium bowl and mix to thoroughly combine - Reserve 1 cup of the dry rub in a separate container - Set both containers aside
- 3) Whisk together the mop ingredients in a small sauce pan that you can keep on the grill - Set aside
- 4) 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

- 5) Rub the 2 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
- 6) After the ribs have 'dry brined' for 1-2 hours, massage 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) - Cover cooker and allow ribs to cook undisturbed for 30 minutes
- 3) After 30 minutes: Liberally mop ribs every 15 minutes and recover cooker between - Allow ribs to cook for 2 hours (1 hour for Baby Back Ribs)
- 4) '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
- 5) Continue to cook for an additional 2 ½ hours (1 ½ hours for Baby Back Ribs) mopping every 15 minutes covering cooker in between
- 6) At this point you need check to see if the ribs are done - Thermometers do not work with ribs (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 by the first 3 ribs and 'bounce' them gently; if they 'bend' nicely without tearing they are ready - If not done, continue to cook with the cooker covered mopping the ribs and checking every 15 minutes until done
- 7) Remove ribs from grill and transfer to a clean baking sheet - Liberally mop both sides of the ribs and then coat with dry rub (apx 2-3 Tbs per side) - Allow to rest (loosely covered) for 5-10 minutes
- 8) Slice into ½ slabs, 2 rib sections, or individual ribs and serve hot along with classic coleslaw or picnic potato salad, baked beans, some plain ol' buttered white bread and with your favorite barbeque sauce on the side (if desired)

