

Honest to God, sho nuff Rib Rub Recipe.

I learned this in Poplar Bluff MO, so you know it's easy. Buy the best, shortest Baby Backs you can find. I slather them with Louisiana Pepper Sauce, usually Frank's, but nothing as strong as straight Tabasco. After the slather I shake *the stuff- recipe suggestions below* on the ribs and let them sit at least overnight- two days is perhaps better.. Get a slow, indirect grill going. Either coals on both sides and the ribs in the middle or coals/burner on one side and ribs on the other. Sometimes I soak good sized chunks of hickory or mesquite for a few hours and put that over the low heat to smoke. Just avoid any flame ups. I like to have the grill at 350 for the first ½ hour but then cut it back to 160 -180F for most of the cooking and finish for ½ hour at 350 to darken them up.

Put the ribs on the cool side of the grill; as the juices work their way out shake some more stuff on. It will turn into a paste. Repeat several times. Cook mostly with the meat side up but it's OK to turn then over once in a while since you'll need to mess with them anyway just to feel like you're doing something. Don't look too often- "when you're looking you're not cooking" but when I do, I spray them with apple juice in a spray bottle to keep them moist. Keep the cover on as much as you can. The heat will be low so you'll need several hours. Confirm doneness with a meat thermometer in the thickest part of a rack or whack one off and eat it- you'll know.

The stuff is a random mix of any Rib Rub I find on the grocery shelf. I have used rub bought from the several time Memphis in May rib cook off winner

www.jacksoldsouth.com or www.myronmixon.com . Even

that I cut with other stuff because by itself it seems too salty. The other stuff is **Old Bay Seasoning**, ¼ cup paprika or more if the mix seems too salty, dry mustard 1 tspn, some red cayenne pepper to taste, garlic powder, celery seeds and anything else that looks good. No salt because it is so prevalent in the off the shelf rubs and even the Old Bay Seasoning. If you can't find Old Bay, usually near the fish dept, improvise building from a paprika base that will probably be a little different every time. Some even put a little sugar in it. Hey, there are no rules. If you need a few rules see below. Sauce I buy from [Bar-B-Q Sauces | Gates Bar-B-Q \(gatesbbq.com\)](http://Bar-B-Q Sauces | Gates Bar-B-Q (gatesbbq.com))

One "from scratch" recipe I have used is the one below. You'll see it is not all that different

This is for 3 racks of baby back ribs and I do not boil my ribs at all....

- 3 Racks of Baby Back Ribs
- ¾ cup brown sugar
- ¼ cup paprika
- 1 tablespoon black pepper
- 1½ tablespoon kosher salt
- 2 tablespoon chili powder
- ¾ tablespoon garlic powder
- ¾ tablespoon onion powder
- 1 teaspoon cayenne
- 1 tablespoon dry mustard powder
- 1 teaspoon Season Salt
- 1 bottle Sweet Baby Ray's Hickory Smoked or Honey BBQ Sauce (for the last 15 minutes)
- Cooking time 4 hours at 225 degrees (on average)

Prep:

2 days before you are going to have the ribs, mix together all dry ingredients and put in

Tupperware bowl.

Pull out the ribs and lay out on foil

drizzle olive oil on both sides to moisten

with hands begin rub liberally the dry rub all over the ribs to form a crust

wrap ribs together in the foil and put in the fridge until cooking day

Take Hickory wood chips (large bowl full) and soak in water the night before until cooking time

Cooking

Heat up Grill and let cool to 225-250 degrees

either use a smoke box or create a foil pouch/tent with hole poked in it and fill with soaked wood chips (refill with chips every hour)

Once smoke starts flowing put ribs on indirect heat. (if using a gas grill, use the end side burner and turn the others off. Wood chip pouch or smoke box should be direct on burner side)

For best results use a rib stand to have the ribs on the grill vertical versus flat

Do not be tempted to lift the grill more than once an hour to check on the wood chips - the meat will not burn.... too low of heat

3-2-1 smoke for 3 hours uncovered, two hours on cold side of grill wrapped tight in foil, then 1 hours at 350 to darken things up

Last 15-20 minutes lay the ribs flat and baste with the sauce 5 minutes a side for two flips until you get that glaze.