

Warren's Barbecued Pork Ribs

400-450° grill w/ 30 - 40 briquettes on one end

Apple wood chips, soaked in water for 1 - 2 hours

aluminum cooking foil (and optional disposable foil drip pan)

1 bottle K.C. Masterpiece BBQ sauce (or other favorite sauce) for condiment (*don't tell!*)

Cider Vinegar

Remaining ingredients are for Rub Per 2 slabs

1/2 cup dark Brown Sugar

1 TBLS dried Sage

1/4 cup Paprika

1 TBLS dried Coriander

2 TBLS Chili Powder

1/2 tsp ground Black Pepper

2 TBLS Salt

1/2 tsp ground White Pepper

2 TBLS ground Cumin

1/2 tsp Garlic Powder

1 TBLS dried Oregano

1/4 teaspoon ground Cayenne

Determine whether guests will be served whole or 1/2 slab each. Buy 3 1/2 lb. or smaller Pork rib slabs accordingly; I prefer St. Louis style ribs. One or two hours before beginning cooking ribs, start soaking wood chips; I prefer apple wood.

Mix up dry ingredients listed above. Bring ribs up to room temperature. Paint ribs with vinegar. Apply the spice rub on room-temperature meat, one-hour to a day before cooking. For ribs sitting with rub longer than one-hour, wrap in plastic and refrigerate.

One half hour before cooking, light 30 - 40 briquettes. When ready (light gray ash on them), push all briquettes to one side or end of grill.

Drain wood chips and place in foil "packet" with a few small holes in top and bottom or in metal smoker box; place wood chip packet on top of briquettes. Place foil drip pan on opposite side of grill from briquettes and fill half way with hot/boiling water. Put cooking grate on grill, over briquettes, wood chips, and drip tray.

Close lid on grill (top and bottom vents open) and heat grate for about five to ten minutes. After heating grate, open grill and quickly place racks of ribs on opposite side of grill from briquettes, over drip tray. Immediately, close lid.

Turn ribs over every 30 minutes for about 2 - 3 hours, until meat begins to pull away from ribs and exterior of meat has reddish BBQ color. Keep track of heat with a thermometer, and add a partial layer of more briquettes only if needed to keep grill temperature between 250 - 350 degrees. Whenever lid must be opened to turn ribs or add a few briquettes, do so very quickly so you lose as little heat as possible.

When ribs are done after 2 - 3 hours, wrap each rib rack separately in foil. Place all wrapped slabs in large paper bag and roll down top to seal in ribs. Let ribs rest this way for about one hour. Unwrap ribs and serve.

For this recipe, bbq sauce is a condiment, not cooking ointment, so serve it only as a side option; warm or cold.