

Smoked Rib Rub

Since there was a lot of interest in the Ribs (and Turkey) here is how I prepared the ribs:

Equipment List:

1. Baby Back Pork Ribs (expensive but much meatier than spare or St. Louis Ribs)
2. Rib Rack
3. Weber Gas Grill(or equiv)
4. Aluminum Pan (for water)
5. Aluminum Foil
6. Hickory Chips
7. Rib Rub (Coarse Kosher Salt, Fresh Ground Black Pepper, Paprika, Brown Sugar, Ground Cumin, Chile Powder)
8. About 4 hours min cooking time, low moist heat (200-250 degrees, indirectly) and smoke.

BJ's has packages of Baby Back Pork Ribs, about 4# each @4.89/#

On the inside of each 'rack' is a smooth shiny tough membrane that should be torn off to allow the rub to enter the meat from both sides (anatomically this is called the parietal pleura)-and so you don't have to tear this off later to eat the ribs. Lift the membrane up with a knife from several ribs and pull it away.

Soak hickory chips overnight in a bucket of water (Ace Hardware 1.79/bag), Drain and Place several handfuls inside a sheet of Aluminum Foil and roll up and roll edges together, pierce with a nail creating numerous 1/4" holes in top to allow smoke to escape. You can make a number of these in advance and freeze then for future use. Shape them so that they fit on either side of the Aluminum Pan containing water on top of the flavor bars beneath the grates towards the back of the grill. My Weber has 3 burners arranged in parallel rows: Front; Middle; and Rear. I use only the rear burner directly below the pan of water and hickory chips, and keep the temp in the front below 200 degrees. I refill the pan with hot water and replace the hickory chips every 2 hours or so, but you'll have to keep a close eye on things yourself the first time you do this so you gain confidence that everything is working as expected. The chips won't smoke immediately but gradually over time and they will eventually stop and become charcoal. Be cautious as I was unexpectedly able to ignite one package of chips once the moisture was driven out, so I had a small fire to extinguish.

Rub:

- 1/2 Tablespoon Coarse Kosher Salt
- 1 Tablespoon Brown Sugar
- 1/2 Tablespoon Ground Cumin
- 1/2 Tablespoon Fresh Ground Black Pepper
- 1/2 Tablespoon Chile Powder
- 1 Tablespoon Paprika

Mix well and rub firmly into ribs on all sides, Place on a Rib Rack in preheated Grill towards the front, over the water pan and away from the flames. Check temp, smoke, and water level every hour. After several hours reverse the rib rack or flip over the ribs. A lot of the fat and juices will drip into the water pan so I end up emptying it and refilling it with hot water. The ribs should be really dark and pull apart easily when done; after at least 4 hours. Yum!

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