

# GRILLED BARBECUED BABY BACK RIBS

F HARD

Last Modified: 01/19/2016

PREP: 2 Hrs  
COOK: 4 Hrs  
GRILLED

BBQ

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Racks	Baby Back Spareribs (5 Pounds)	Trimmed
1	18 Oz	Bottle BBQ Sauce (Sweet Baby Ray's)	
MIXED TOGETHER			
1	18 Oz	Bottle BBQ Sauce (Open Pit Brown Sugar & Bourbon)	
2	Cups	Hardwood Chips (Your Choice)	Soaked
1	Recipe:	Seasoning - BBQ - Dry Rub - Sweet Rib Seasoning	

## PREPARATION

<b>FACTOID</b>	<p>This process takes roughly 6 hours start to finish to cook the two Rib Racks. Two hours preparation with a four hour Rib cooking time.</p> <p>While agreeing that Baby Back Ribs do not really need this long on the grill to become tender, the Sweet Rub quickly seals the juices in and over time, creates a very tender and juicy Rib with a really unique and fantastic flavored crust (bark).</p>
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Small Mixing Bowl</li> <li>2) Charcoal Grill OR Gas Grill</li> <li>3) Gallon Zip Lock Bag</li> <li>4) Vertical Rib Roasting Rack (See Picture)</li> <li>5) Aluminum Half Sheet Pan</li> </ol>
<b>PREP</b>	None.
<b>1</b>	<b>The Day Before:</b> Place each Rib Rack in turn on a cutting board - With a sharp knife, cut away all pure fat pieces you can see on both sides.
<b>2</b>	<b>The Day Before:</b> Remove the translucent, tough ribcage liner by using a spoon to slightly loosen the edges, by pinching it tightly with your fingers between a paper towel you can easily pull the silverskin off and discard it.
<b>3</b>	<b>The Day Before:</b> Do NOT dry the Ribs. Rub the entire surface of the Ribs well with a very generous coating of the Dry Rub and let them stand, uncovered at room temperature for 1 hour. Best is to seal each one tightly in plastic wrap and then refrigerate them overnight. Unwrap and let the racks stand at room temperature for 1 hour.
<b>4</b>	<b>1 Hour Before:</b> Place the hardwood chips in a gallon zip lock bag filled with cold water. Squeeze out the air, seal and let them soak for a minimum of 1 hour.
<b>5</b>	Place 3/4 of the wet wood chips in a heavy duty aluminum foil packet (using your finger, punch about 10 holes in the top to allow the smoke to escape). Light 20 charcoal briquettes on fire in a chimney. Pile the hot coals on one side of the grill (or front or back), furthest away from the exhaust vent. Place the foil wood packet on top of the coals and insert the cooking grates. Open the bottom vents completely. Open the top vent and if possible, rotate the lid so the top vent is away from the coals, which causes the smoke to circulate fully in the grill. Let the grill heat and smoke for 5 minutes.
<b>6</b>	Close all vents and place a cooking thermometer probe inside the grill so you can read the temperature. You are attempting to maintain an internal grill temperature between 225 and 275 degrees during this entire 4 hour cooking process. Open the top vent just a touch to keep the smoke inside.

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<b>7</b>	Place the Rib Racks on a roasting rack so that they are not touching each other and are standing on their edge with the meatier (backbone) side up. Place the Roasting Rack beneath the top vent (furthest away from the coals) so the smoke will circulate freely around the Rib Racks during cooking.
<b>8</b>	Adjust the Grill temperature every half hour by opening or closing the top vent. Changing the bottom vents may also be necessary.
<b>9</b>	Each time the temperature lowers to around 210 degrees and cannot be raised, add 15 new unlit briquettes on top of the hot coals. (Keeping the smoke foil packet on top and adding in a few more wet wood chips if it ever stops smoking).
<b>10</b>	The Sweet Dry Rub contains enough Sugar to create a heavy, thick Glaze on the surface of the Ribs during cooking.
<b>11</b>	With 1 hour still to go, remove and discard the foil smoke packet (careful - it still could catch fire) and add 10 new unlit briquettes on top of the hot coals. Close all vents.
<b>12</b>	Carefully remove the Rib Racks from the roasting rack and place them flat on the grill grates (still on the coldest spot) with the meatier (skin) side up. Slather the Rib Racks heavily with the wet BBQ Sauce, which the heat will slowly dry into a nice thick paste.
<b>13</b>	Place the Rib Racks on a sheet pan, cover them LOOSELY with aluminum foil and let them rest for 15 minutes. Uncover and cut between the bones into individual Ribs.
<b>SERVE</b>	Serve the Ribs while hot with a little warm BBQ Sauce on the side.