

# GRILLED BARBECUED SPARE RIBS

F MEDIUM

Last Modified: 01/19/2016

PREP: 13+ Hrs  
COOK: 3 Hrs  
GRILLED

BBQ

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Racks	Spareribs (NOT Baby Back)	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	Wood Chips (Soaked for 30 minutes)	
1	Recipe:	Seasoning - BBQ - Dry Rub - Sweet Rib Seasoning	

## PREPARATION

<b>TOOLS</b>	1) Charcoal OR Gas Grill 2) Basting Brush 3) Small Saucepan
<b>PREP</b>	None.
<b>1</b>	<b>The Day Before:</b> Place the Rib Rack on a cutting board - Remove 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 loosen the edges and pulling it off with your fingers while squeezing it tightly between paper towels.
<b>3</b>	<b>The Day Before:</b> Rub the entire surface of the Ribs with the Dry Rub and let them stand at room temperature for 1 hour. For the best Ribs, refrigerate them overnight wrapped tightly in plastic wrap. Let stand for 1 hour at room temperature before cooking.
<b>G A S  G R I L L</b>	Place the wood chips in a foil tray (You may add additional wet chips if these get used up). Place the tray over the entire length of the primary (usually front) burner. Turn all burners to high and preheat with the lid down until the wood chips are smoking heavily. Turn the primary burner down to medium and turn off all other burners (Grill should remain at a constant 275 degrees). Place the Ribs over the coolest portion of the grill and close the lid - turn the Ribs over every 30 minutes until the meat falls away from the bone and has a rosy glow on the exterior. The Ribs are done after 2 to 3 hours
<b>C H A R C O A L</b>	Place the wood chips in a foil packet (punch about 6 holes in the top to allow smoke to escape). Light 40 briquettes and allow a thin layer of gray ash to form. Pile the coals on one side of the grill Place the wood packet on top of the coals and insert the cooking rack. Open the bottom vents completely. Open the top vents) and turn the lid so the vent is away from the coals causing the smoke to circulate in the grill. Let the grill heat for 5 minutes. (Grill should be at 350 degrees). Place the Ribs over the coolest portion of the grill and close the lid - turn the Ribs every 30 minutes until the meat falls away from the bone and has a rosy glow on the exterior. The temperature of the grill will gradually drop to around 250 degrees after 2 hours - You may add a few coals to maintain the temperature until the Ribs are done. The Ribs will be done after 2 to 3 hours
<b>4</b>	Wrap each slab completely in aluminum foil and place the Ribs in a brown paper sack with the top folded and sealed. Let stand for 1 hour.
<b>5</b>	Place the Sweet Baby Ray's Barbecue Sauce (or ANY you like) in a small saucepan and bring it to a gentle boil.
<b>SERVE</b>	Unwrap the Ribs, brush generously with the hot Barbecue Sauce, cut apart between each rib and serve them immediately with extra Sauce on the side.