

OVEN SMOKED BARBECUED SPARE RIBS

F MEDIUM

Last Modified: 01/19/2016

PREP: 13+ Hrs
COOK: 4 Hrs 30 Min
OVEN: 500 & 250

BBQ

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Rack	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)	
1	12 Oz	Can Orange Crush Soda Pop	
1 +/-	Dashes	Liquid Smoke (Colgin)	To Taste
1	Recipe:	Seasoning - BBQ - Dry Rub - Sweet Rib Seasoning	
OR SUBSTITUTE FOR THE ABOVE 2 INGREDIENTS			
2	4.76 Oz	Jars Grill Mates Sweet & Smokey Dry Rub	

PREPARATION

TOOLS	1) Basting Brush 2) Small Saucepan 3) Aluminum Half Sheet Pan & Wire Rack
PREP	The Day Before: Place the Rib Racks on a cutting board - Remove all pure fat pieces you can see on both sides.
PREP	The Day Before: Remove the translucent, tough ribcage liner by using a spoon to loosen the edges and pulling it off with your fingers using a paper towel to grip it tightly.
PREP	The Day Before: Rub the entire surface of the Ribs with the Dry Rub Mixture (top, bottom sides and ends), seal them tightly in plastic wrap and refrigerate for 8 hours minimum.
1	Preheat the oven to 500 degrees with a rack just below center. Line a sheet pan with heavy duty aluminum foil. Sprinkle several dashes of liquid smoke flavoring evenly spaced on the foil. Place a wire rack over the smoke flavoring and place the Ribs on the wire rack, Meat side down.
2	Completely seal the Ribs and sheet pan top with aluminum foil and place it in the oven - bake it for 30 minutes.
3	Reduce the oven temperature to 250 degrees (leaving it open to cool down). While the oven is cooling down, carefully remove the aluminum foil, flip the Rib Rack meat side up, pour in the Orange Crush and reseal. Cook for 3 to 4 hours. Check the Ribs every hour and add more Orange Crush as needed - do NOT let them dry out.
4	Remove the aluminum foil and place the Rib Rack under a high broiler for 5 minutes, or until browned, flip the Rib Rack and broil again for 5 more minutes. Turn off the broiler, remove the sheet pan and close the oven.
5	Reduce the oven temperature to 200 degrees. Glaze the Ribs on both sides with hot Barbecue Sauce and return them to the closed oven for 10 to 15 minutes or until the Sauce starts to dry. You may repeat this step until the Sauce is layered to the desired amount.
6	Remove the Ribs from the oven, tent them loosely with the aluminum foil and let them stand for 10 minutes - Cut the Ribs apart by slicing between the bones.
SERVE	Place on a serving platter and serve while very hot with additional warm Barbecue Sauce on the side.