
Crowd-Sourced Barbecue Ribs

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Preparation Time: 1 hour 15 minutes

Start to Finish Time: 5 hours 15 minutes

Chill: 4 hours

FOR THE RIBS

2 (4 to 5 pound) racks pork spare ribs

1/4 cup packed light brown sugar

2 tablespoons smoked paprika (hot or sweet)

1 tablespoon garlic powder

1 tablespoon mustard powder

2 teaspoons ground cumin

Kosher salt

freshly ground pepper

FOR THE SAUCE

1 cup ketchup

1 shallot, grated on the large holes of a box grater

1/3 cup packed light brown sugar

1/3 cup apple cider vinegar

Kosher salt

freshly ground pepper

Prepare the ribs: Slide a butter knife between the bone and thin membrane on the bone side of the ribs to loosen. Grab the membrane with a paper towel. Pull the membrane off and discard.

Make the rub: In a small bowl, mix the brown sugar, paprika, garlic powder, mustard powder, cumin, two teaspoons of salt and one teaspoon of pepper. Set aside two teaspoons of the rub for the sauce. Rub the rest all over both racks of ribs. Wrap well in plastic wrap or foil. Refrigerate for at least four hours or overnight.

Soak two cups of wood chips (cherry, apple or pecan) in cool water for about 30 minutes. Preheat a grill to medium low (250 degrees) and prepare for indirect grilling. (For a charcoal grill, bank the coals to one side. For a gas grill, turn off half of the burners.) Cover the indirect side of the grill with foil (or position a drip pan beneath the grates). Drain the wood chips and scatter over the hot coals (for a charcoal grill), or place in a smoker box over direct heat (for a gas grill). Unwrap the ribs and place, meat-side up, on the indirect side of the grill. Close the lid and grill until the ribs are a rich brick red color, 2 to 2-1/2 hours. (For a charcoal grill, adjust the vents and add more coals as needed to maintain the temperature.)

Meanwhile, make the sauce: In a medium saucepan, combine the ketchup, shallot, brown sugar, vinegar, 1/2 cup of water and the reserved two tablespoons of rub. Bring to a simmer over medium heat. Cook, stirring occasionally, until the sauce is thickened, 25 to 30 minutes. Season with salt and pepper. Set aside to cool.

Remove the ribs from the grill and wrap each rack in heavy-duty foil. Return the ribs to the indirect side of the grill, meat-side down, and continue to grill until the meat has pulled back a bit from the bones, 2 to 2-1/2 more hours. (For a charcoal grill, adjust the vents and add more coals as needed.)

Carefully unwrap the ribs and return to the indirect side of the grill, meat-side up. Brush generously with about 2/3 cup of the sauce. Cover and grill until the sauce is cooked onto the meat, 10 to 20 more minutes. Remove the ribs to a cutting board and let rest for a few minutes, then cut into individual ribs.

Serve with the remaining sauce.

Yield: 4 to 6 servings

Grilled, Pork

Per Serving (excluding unknown items): 811 Calories; 3g Fat (3.1% calories from fat); 7g Protein; 205g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 2907mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 1/2 Fat; 12 1/2 Other Carbohydrates.