



## **BBQ Spareribs**

This recipe is a minimal yet delicious take on all-American style BBQ spareribs, focusing on bringing out the flavor of the meat. Most recipes call for a rub to start with a combination of salt, sugar and spices such as chili and cumin, but this recipe will simply use salt and pepper. A rub's variety of spices and herbs add flavor and aroma but the key ingredient in any rub is the salt. This recipe uses Kansas City style BBQ sauce, which requires ingredients most have on hand.

### *Spareribs Directions*

Begin by preparing the spareribs for seasoning. Take the ribs out of the package and rinse under cold water. Dry thoroughly with paper towels. There's a membrane on the bone (concave) side of the rack that should be removed. Once cooked, the membrane can be pretty chewy. The best method for removal is using a dull tool like a butter knife or a spoon to get in between the meat and the membrane. Work your fingers in there once there is enough room and peel it back. It should come off pretty easily.

Season the ribs liberally with salt and pepper, and let sit in the fridge for at least an hour. Use approximately ½ teaspoon per pound of ribs.

You want to cook the spareribs at around 225° for 4-5 hours. We recommend using a smoker or a grill, but the key is using indirect heat that hovers around 225° for that length of time. Adding mesquite or hickory to your heat source is a great way to add depth of flavor.

### *The Sauce*

Once the ribs have been cooking for about 3 hours, you can live off a rib to test. You should have a tasty, naturally sweet, smoky and flavorful cut of pork. To finish the meat and to perfect the balance of flavors, you can brush on a sauce for the last stretch of cooking.

### *Ingredients*

1 small onion  
2 cloves of garlic  
2 tbs of vegetable oil  
1 tbs of chili powder  
Salt and pepper to taste

1 cup ketchup  
¼ cup yellow mustard  
¼ cup cider vinegar  
3 tbs Worcestershire  
2 tbs lemon juice  
2 tbs molasses  
2 tbs honey  
a couple dashes tabasco or texas pete  
½ cup brown sugar

Sauté a small onion and two crushed cloves of garlic over medium heat in a couple tbs of vegetable oil until softened. Add a tbs of chili powder, a couple grinds of black pepper and about half teaspoon salt. Allow this to cook for another 5 minutes.

In a separate pan, add the rest of the ingredients and simmer until the mixture is nice and thick. Taste and adjust for seasoning. This recipe can be made spicier or sweeter.

Once the sauce is brushed on, and the ribs have finished cooking, let the meat sit for 5 to 10 minutes before serving. Enjoy!