

Slow Smoked BBQ Ribs |Cooking With Carolyn

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Yield: 2 Rib Racks;

Ingredients

You can use your choice of the following:

- 2 to 4 Racks of St. Louis Style Ribs
- 3 Racks Pork Spare Ribs
- 2 to 3 Racks Beef Ribs
- 3 to 4 Baby Backs
- 1 to 2 Whole Chickens or choice of pieces
- Your Choice of Wood Chunks, Hickory, Mesquite, or Applewood
- 1, 4 Pound Capacity BBQ Chimney, may be needed

Wet Rub:

- 5 Tablespoons Grand Diamond All Purpose Seasoning, Mild or Original
- 5 Teaspoons Light Brown Sugar
- 2½ Teaspoons Ground Coriander
- 2 Teaspoons Kosher Salt
- 1½ Teaspoons Sweet Paprika
- 6 Tablespoons Orange Champagne Vinegar or your choice a slightly sweet vinegar

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Mopping” or Basting Liquid:

- 1¼ Cups Apple Juice
- 1 Cup Apple Cider Vinegar
- 2 Tablespoons Extra Virgin Olive Oil
- 2 Teaspoons Wet Rub (above)

Directions

Wet Rub:

Combine all of the ingredients into a medium sized bowl and whisk to combine. Set aside.

Mopping Liquid:

Combine all of the ingredients into a medium sized bowl and whisk well. Set aside.

Preparing the Ribs:

Rinse and pat the ribs dry using a paper towel. Using a small paring knife, go up under a portion of the membrane on the back of the ribs. Lift the membrane up enough to be able

to get your finger under there so you can peel it off. Continue this until the membrane is completely removed.

Next, rub all of the ribs down with the wet rub thoroughly. Cover and allow them to marinate under refrigeration for at least 4 hours or overnight.

You can smoke these ribs using any method that is convenient for you. Depending on the type of the equipment you're working with smoking is a process that requires time and patience.

Here's how I smoked using my Double Barrel BBQ pit:

Using a double barrel BBQ pit, I put about 4 pounds of charcoal directly into the small barrel and sprayed them with some lighter fluid. I used lighter fluid initially in order to get the charcoals fired up and hot so the temperature of the connected large barrel would raise to at least 225 degrees or so. Close the lid and the vents on both barrels. At this point, you're trying to raise and maintain the temperature. Once the fire dies down and the charcoals turn white, place your meat on the grill in the large barrel and close the lid. Add the wood chunks to the hot charcoals in the small barrel and close the lid. Smoke will appear.

Allow the ribs to cook until the smoke is noticeably diminished, about 30 to 40 minutes. Next, mop the ribs with the mopping liquid on both sides and close the lid.

Watch your temperature gauge constantly. It's great to buy an internal oven thermometer (\$3 to \$5) that can hang directly inside the large barrel of the BBQ pit to give you a true reading of the temperature just in case the thermometer on the BBQ isn't accurate.

Once your temperature starts to decrease you'll have to relight the barrel. Using a BBQ Chimney, place 3 to 4 pounds of charcoal in the top portion and add newspaper to the bottom portion of the chimney. Set the chimney inside the small barrel, over the hot coals, with the handle facing out of the barrel. The heat from the coals in the barrel will light the newspaper which will then light the charcoal. Let the chimney stay there until most of the charcoal turns white and then dump them right over the existing hot coals, close the lid. Check your temperature often.

Relighting the small barrel may have to be done a few times throughout the smoking process especially if you're cooking for 4 to 8 hours, or longer. I had to relight my small barrel 2 times after lighting it initially, but I only added the wood chunks (1 to 2 large pieces) twice, once during the initial lighting and the last time the barrel was lite.

Cooking over direct/indirect heat:

If you're using a single barrel BBQ pit, remove your grates from the pit and set them aside. You can initially light your charcoal using the method above. (**Note:** Never spray lighter fluid over the charcoals while your grates are on the pit. Your meat will taste like lighter fluid.)

Move the hot coals over to one side of the pit using some sort of small wood handle shovel, or other appropriate BBQ tool. Place the grates back onto the pit. Place the meet onto the grill. (**Note:** Be aware that you're cooking closer to the heating source using this

method and your meat will need to be checked more often and shifted while on the grill to achieve even cooking. In this case, you'll need to mop the ribs every 20 to 30 minutes.