

Recipe - How to Barbecue Ribs



Delicious Smoky Baby-Back Ribs

Note: You can use more or less rub, depending on your tastes.

More rub will make your ribs sweeter and spicier. Less will, of course, make them less sweet and spicy.

I suggest using the recommended amount to start with and adjust from there if you feel the need to do so.

You can keep notes of the amounts you use to customize and then consistently recreate your very own barbecue ribs recipe.

You can use the sauce for basting if you like, serve it on the side, or not use any at all. No sauce would be known as "dry ribs." If you are basting that beautiful rack, you'd be making "wet ribs."

- 2 Racks pork spare ribs
 - 1 Cup [barbecue rub](#)
 - [Barbecue mop](#) (optional, see the page on [mops](#))
 - 1 cup [barbecue sauce](#). [Kansas City Barbecue Sauce](#) or my [Easy Barbecue Sauce](#) would be good choices.
1. The night before your barbecue, apply 1/2 cup of the rub to the ribs, reserving the remaining 1/2 cup for the mop if you're using one. Place the racks in a large food-safe bag, or wrap them in plastic wrap and refrigerate overnight.
 2. Prepare your [smoker](#) for cooking, bringing the temperature up to 250°F.
 3. Place the meat in your smoker and cook for about 3 1/2 hours. Cooking time will

depend on the size of your ribs and the temperature of your smoker. Baste the ribs every hour and a half if you are using a [mop](#).

4. After about 3 1/2 hours, remove the ribs from the [smoker](#) and wrap them in aluminum foil. Return them to the smoker and cook for another hour or so. The ribs are done when the rack feels "jiggly," which is the best way to describe it. When you hold the rack of ribs, it should bend slightly at about a 45° angle. You don't want the end of the ribs pointing down; this is overdone. Eventually, you will get a feel for this. It's much easier and quicker than unwrapping the ribs, especially if you're cooking many racks. You can also check by pulling two bones in the center of the ribs and spreading them apart. If the meat pulls apart easily, the ribs are done. Do not overcook! The ribs will be dry.
5. Remove them from the foil and brush them with some sauce, if desired. Cook for about another half hour, turning once. Remember, though, always use a warm sauce. Putting something cold from your refrigerator on your meat will lower the temperature of whatever you're cooking. This means it will take you longer to serve your guests and cost you more time and fuel.
6. When the ribs are done, remove them from your [barbecue](#). If serving dry ribs, sprinkle the ribs lightly with some of the barbecue rub. Let the ribs rest for 10-15 minutes. Slice between the bones. Serve with some barbecue sauce if desired.
7. Enjoy!