

WHAT'S 4 DINNER?

#RECIPESTHATDISH



Backyard BBQ Ribs 101

May 26, 2022

EK: This recipe is my version of ribs that made me fall in love with backyard ribs. The Memphis in May barbecue team took me under their wing and shared their secret—slathering the ribs in fresh lemon juice before seasoning them.

AU: And for me, this was the first time I've had someone walk me through the process, step-by-step, to lead me to backyard rib nirvana! If you use a pellet smoker, like I did, just follow the time and temps below.

Serves 6-8

Grilling Method: Indirect/Medium-Low Heat

Ingredients:

- 3-4 racks St. Louis pork ribs, about 2-3 pounds per slab
- 2 lemons, cut in half
- ¼ cup Classic Barbecue Rub (see below) or favorite spice rub
- Soaked wood chips, if desired
- ½ cup of your favorite barbecue sauce, plus more for serving (optional)
- ½ cup beer or wine

Method:

1. Build charcoal fire or preheat gas grill. Remove silver skin from back of ribs, if desired. I prefer to leave it on the ribs. Set up the grill for indirect heat and if using wood chips, place soaked chips directly on charcoal, or in a smoking box of gas grill.
2. Rub the cut lemons over the front and back of ribs, squeezing to release as much juice as possible. Discard any lemon seeds. Set aside for 5 minutes. Sprinkle ribs liberally with spice rub and let sit, covered, for 5 minutes.
3. Meanwhile, make the mop: combine barbecue sauce and beer/wine in a jar, close lid and shake to combine.
4. Place ribs (bone side down) in the center of the cooking grate or in a rib holder/rack, making sure they are not over a direct flame. Smoke covered (at about 275° F, if your grill has a thermometer) for 2-4 ½ hours, depending on how big your racks are.
5. Leave ribs untended for the first 30 minutes—this means no peeking; especially important if using wood chips. Baste with mop every 30 minutes for the remainder of cooking.
6. Two pound racks will take about 2 ½-3 hours, and 3-3 ½ pound racks will take closer to 4-4 ½ hours. The ribs are done, when the meat is tender with a dark crust, and you will be able to see that it has pulled back (receded), exposing the ends of the rib bones.

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7. Twenty minutes before serving, (un-stack ribs, if necessary) brush with barbecue sauce, and let sauce caramelize. Remove ribs from grill and let rest 10 minutes before cutting into individual or 2-3 rib portions.
8. Warm remaining BBQ sauce in a saucepan and serve on the side, if desired.

*Notes

If the ribs start to burn on the edges, stack them on top of one another in the very center of the grill and lower your fire/heat slightly.

Backyard Rib Rub

Makes 1 ½ cups

Ingredients:

- 3 tablespoons white granulated sugar
- 2 tablespoons smoked paprika
- 2 tablespoons kosher salt
- 2 tablespoons dark brown sugar
- 1 tablespoon ground cumin
- 1 tablespoon freshly ground black pepper (or Worcestershire black pepper)
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 2 teaspoons chili powder
- ½ teaspoon cayenne pepper

Method:

In a medium bowl, combine all the ingredients; mix well. For a smoother rub, process the ingredients in a spice grinder until well combined and all the pieces are uniform (the rub will become a very fine powder and tan in color).

*Notes

The rub can be stored in an airtight container for up to 6 months.