

The Best Bbq Ribs on the Planet

Recipe Summary

Prep Time: 30 minutes

Cook Time: 1 hour 15 minutes

Yield: 4 to 6 servings

5 pounds pork spareribs, cut into slabs

1/3 cup Lone Star Dry Rub, recipe follows

1 1/2 cups mesquite or hickory wood chips, soaked in water for 30 minutes, and drained

2 cups classic BBQ sauce

Rub the spareribs with the dry rub. Wrap each slab tightly in a double thickness of aluminum foil. Set aside while building the fire.

Build a charcoal fire in an outdoor grill and let burn until the coals are covered with white ash. In a gas grill, preheat on High, then adjust to Low.

Place the foil-wrapped ribs on the grill and cover. Cook, turning occasionally, until the ribs are tender, about 1 hour. Unwrap the ribs and set aside.

Add more charcoal to the fire and let burn until medium-hot. You should be able to hold your hand at grill level for about 3 seconds. Sprinkle the drained chips over the coals. In a gas grill: keep the heat on Low. Place the drained chips in the metal chip box. Or, wrap the chips in aluminum foil, pierce a few holes in the foil, and place on the heat source.

Lightly oil the cooking grate. Place the ribs on the grill, brush with sauce, and cover. Grill for 5 minutes. Turn, brush with more sauce. Cover and continue grilling until the ribs are glazed, about 5 more minutes.

Cut between the bones into individual ribs. Serve hot, with any remaining sauce passed on the side.

LONE STAR DRY RUB

2 tablespoons chili powder

1 tablespoon garlic salt

1 tablespoon sweet Hungarian paprika

1 tablespoon freshly ground black pepper

1 teaspoon cayenne pepper

Mix all the ingredients together in a bowl or a jar. Use immediately or cover and store in a cool, dry place for up to three months.

Yield: 1/3 cup