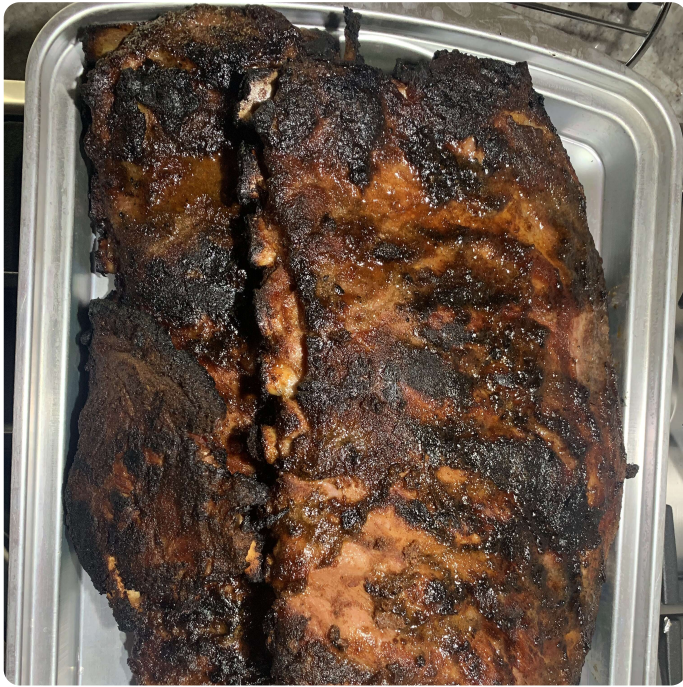




NotYourEveryday Smoked Pork Spare Ribs

Jacob · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

7 hrs 50 mins

Description

These smoked spare ribs are our familys favorite Slightly sweet and spicy the light ciderbased mop sauce doesnt overpower the delicious meat that falls off the bone Weve also used this recipe for pork shoulder with great success Barbecue sauce is never needed but if you must only use your favorite

Ingredients

- - ½ cup packed brown sugar - 2 tablespoons chili powder - 2 tablespoons garlic powder - 1 tablespoon paprika - 1 tablespoon freshly ground black pepper - 2 teaspoons onion powder - 2 teaspoons kosher salt - 2 teaspoons ground cumin - 1 teaspoon ground cinnamon - 1 teaspoon jalapeño seasoning salt (Optional) - 1 teaspoon cayenne pepper - 6 pounds pork spareribs - 3 cups apple wood chips
- soaked - 1 cup apple cider - ¾ cup apple cider vinegar - 1 medium jalapeño pepper
- finely chopped (Optional) - 3 tablespoons hot pepper sauce - 2 tablespoons lemon juice - 1 tablespoon onion powder - 1 tablespoon garlic powder - kosher salt and ground black pepper to taste

Instructions

1. Make the ribs: Mix brown sugar
2. chili powder
3. garlic powder
4. paprika
5. black pepper
6. onion powder
7. salt
8. cumin
9. cinnamon
10. jalapeño seasoning
11. and cayenne pepper together in a small bowl. Place spareribs into a glass baking dish and rub generously with seasoning mixture. Cover and refrigerate for at least 4 hours
12. or overnight. When ready to cook
13. prepare an outdoor charcoal grill for indirect heat
14. or preheat a smoker to 250 degrees F (120 degrees C). While the grill is preheating
15. make the mop sauce: Stir cider
16. vinegar
17. jalapeño pepper
18. hot pepper sauce
19. lemon juice
20. onion powder
21. garlic powder
22. lemon juice
23. salt
24. and pepper together in a medium bowl. When the coals are gray and ashed over
25. place two handfuls of soaked wood chips directly on them. Place ribs onto the grill grate
26. bone-side down. Cover and cook for 3 1/2 to 4 hours. Every hour
27. baste ribs with mop sauce and throw handfuls of soaked wood chips onto the coals. Add more coals as needed to ensure the cooking temperature doesn't drop below 225 degrees F (110 degrees C). Discard any leftover mop sauce. Editor's Note: Nutrition data for this recipe includes the full amount of seasoning rub and mop sauce. The actual amount consumed will vary.