



Easy St LouisStyle Pork Ribs on Gas Grill

Oscar · 29/09/2024



Prep Time

3 hrs 20 mins

Difficult

Easy

Servings

8

Description

St Louisstyle ribs on the grill make an easy and delicious backyard feast Get ready to enjoy a tasty messy dinner

Ingredients

- - 4 pounds St. Louis-style pork ribs
- cut into 6-inch sections - 2 cups barbecue sauce
- or to taste

Instructions

1. Heat one side of a gas grill to 300 degrees F (150 degrees C). Fill a small metal can or container with water. Cover with aluminum foil; make several slits in the foil with a knife. Place on the preheated side of the grill. Place ribs bone-side up on the unheated side of the grill; close the grill. Cook for 1 1/2 hours. Flip ribs and continue cooking until rib meat shrinks back from the bones
2. about 1 1/2 hours more. Baste ribs with barbecue sauce. Transfer to the heated side of the grill; cook for 2 minutes with the lid closed. Flip and baste second side with sauce. Cook for 2 minutes with the lid closed. Flip and baste first side again with more sauce. Cook for 2 minutes with the lid closed. Recipe Tip You can rub ribs with your choice of seasoning or buy pre-seasoned ribs.