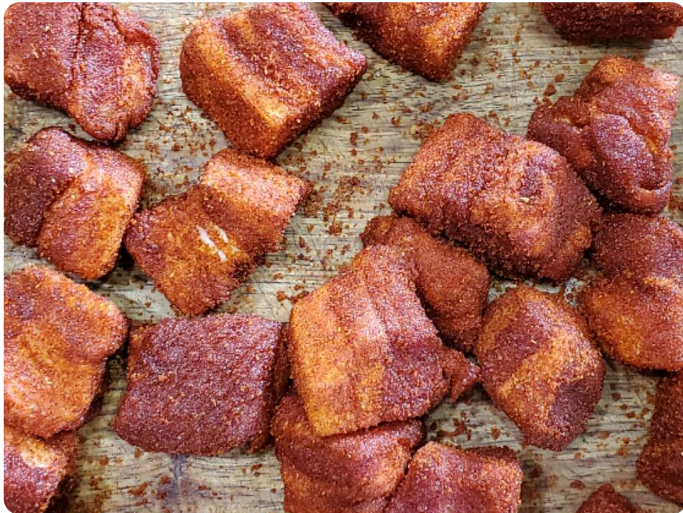


Traditional Rub for St Louis Ribs

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4 hrs 40 mins

Description

This St Louis rib rub is made with brown sugar paprika dry mustard and coriander It is a savory dry rub for slowgrilled tender St Louisstyle spare ribs Recipe by BBQ pitmaster Moe Cason

Ingredients

- - ¼ cup dark brown sugar - 3 tablespoons paprika - 1 tablespoon dry mustard - 1 tablespoon sea salt - 1 ½ teaspoons granulated garlic powder - 1 ½ teaspoons onion powder - ½ teaspoon ground coriander - 2 racks Smithfield extra-tender St. Louis pork spareribs
- membrane removed - 1 tablespoon vegetable oil - 1 cup handful hickory or apple wood chips for smoking
- soaked in water and drained - ¾ cup apple juice
- in a spray bottle

Instructions

1. Make dry rub: Combine brown sugar
2. paprika
3. mustard
4. sea salt
5. garlic powder
6. onion powder
7. and coriander in a small bowl; mix well. Prepare ribs: Coat ribs all over with oil and sprinkle with dry rub. Set aside at room temperature for 1 hour. Heat a charcoal or gas grill for indirect cooking to 230 to 250 degrees F (110 to 120 degrees C). Add drained wood chips. Place ribs
8. meaty-side down
9. over a drip pan and cook on the preheated grill for 2 hours
10. basting occasionally with sprays of apple juice over both sides of ribs. Add about 12 coals to a charcoal grill about every 45 minutes to maintain heat. Remove ribs from the grill and double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook over indirect heat until ribs are very tender
11. 1 hour 30 minutes to 3 hours. Add more coals as needed to maintain the temperature for a charcoal grill.