



SlowSmoked Pork Spareribs

Oscar · 29/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

8 hrs 55 mins

Description

Slowsmoked ribs are rubbed with a sweet and spicy dry rub cooked over red wine and fruits then finished on the grill with a sticky barbecue sauce for irresistible pork spareribs

Ingredients

- - ¼ cup kosher salt - ¼ cup packed brown sugar - ¼ cup paprika - 3 tablespoons ground black pepper - 1 tablespoon garlic powder - 1 tablespoon onion powder - 1 teaspoon cayenne pepper - ½ teaspoon celery seed - 16 pounds pork spareribs - 1 apple
- quartered - 1 orange
- cut into wedges - 1 lemon
- cut into wedges - 1 lime
- cut into wedges - 1 onion
- cut into wedges - 3 cups red wine - 3 cups water - cooking spray - ½ cup ketchup - ¼ cup soy sauce - ¼ cup lime juice

Instructions

1. Combine salt
2. brown sugar
3. paprika
4. black pepper
5. garlic powder
6. onion powder
7. cayenne pepper
8. and celery seed in a bowl; set aside. Remove all heavy fat from ribs
9. then remove and discard the membrane covering the rib side. Cut the slabs into 3- to 4-bone portions
10. cutting evenly between the ribs to leave some meat on each portion. Rub spice mixture into rib portions
11. front and back
12. until all of the spice mixture has been used. Place ribs into a resealable plastic bag and refrigerate
13. 4 hours to overnight. Letting ribs sit overnight will give them the best flavor. When ready to cook
14. fill the water pan of your smoker with apple
15. orange
16. lemon
17. lime
18. onion
19. red wine
20. and water. If you do not have a water pan
21. place the ingredients into a metal bowl
22. and set the bowl on the drip tray
23. above the heat source. Smoke with wood chips of your choice at 250 to 300 degrees F (120 to 150 degrees C) until the ribs are no longer pink
24. and the meat easily pulls from the bone
25. 4 to 6 hours or more depending on the smoker and temperature. Change the wood chips according to manufacturer's directions. Preheat an outdoor grill for medium-low heat
26. and lightly oil the grate. Stir together ketchup
27. soy sauce
28. and lime juice in a bowl to make a barbeque sauce; set aside. After ribs are fully cooked
29. remove them from the smoker
30. and brush them with barbeque sauce. Cook on the preheated grill
31. brushing occasionally with the sauce
32. until the sauce has become sticky and infused into the ribs
33. 15 to 20 minutes.