



Carolina Style Ribs

Oscar · 29/09/2024



Prep Time

4 hrs 30 mins

Difficult

Medium

Servings

10

Description

Mustardbased sauces are definitively South Carolina this one will definitely satisfy your needs This recipe is for the big fatty ribs not the baby backs Do not trim the fat from the ribs This method renders out fat and keeps ribs moist

Ingredients

— - ½ cup brown sugar - ? cup fresh lemon juice - ¼ cup white vinegar - ¼ cup apple cider vinegar - 1 tablespoon Worcestershire sauce - ¼ cup molasses - 2 cups prepared mustard - 2 teaspoons dried minced garlic - 2 teaspoons salt - 1 teaspoon ground black pepper - 1 teaspoon crushed red pepper flakes - ½ teaspoon white pepper - ¼ teaspoon cayenne pepper - 2 racks pork spareribs - ½ cup barbeque seasoning

— or to taste

Instructions

1. In a medium bowl
2. whisk together brown sugar
3. lemon juice
4. white vinegar
5. cider vinegar
6. Worcestershire sauce
7. molasses
8. and mustard. Season with garlic
9. salt
10. pepper
11. red pepper flakes
12. white pepper
13. and cayenne pepper; mix well and set aside. Preheat an outdoor grill or smoker to 225 to 250 degrees F (110 to 120 degrees C). Rub ribs liberally with barbeque seasoning
14. then place them in the smoker or grill
15. and cover. Cook for 4 hours
16. or until very tender. The meat will easily separate from the bone. Baste ribs with mustard sauce liberally during the final 30 minutes. Heat remaining sauce to a boil and serve on the side. Recipe Tip If you do not have a smoker available
17. this can also be done in the oven.