

Texas Pork Ribs

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

13 hrs 30 mins

Description

This is a multiple prizewinning master recipe It has several steps that can be used on pork spareribs countrystyle ribs or pretty much any other type of pork rib simply adjust oven time up for meatier cuts Use some soaked wood chips on the barbecue The smokier the grill the better the ribs will taste

Ingredients

- - 6 pounds pork spareribs - 1 ½ cups white sugar - ¼ cup salt - 2 ½ tablespoons ground black pepper - 3 tablespoons sweet paprika - 1 teaspoon cayenne pepper
- or to taste - 2 tablespoons garlic powder - 5 tablespoons pan drippings - ½ cup chopped onion - 4 cups ketchup - 3 cups hot water - 4 tablespoons brown sugar - cayenne pepper to taste - salt and pepper to taste - 1 cup wood chips
- soaked

Instructions

1. Clean the ribs
2. and trim away any excess fat. In a medium bowl
3. stir together the sugar
4. 1/4 cup salt
5. ground black pepper
6. paprika
7. 1 teaspoon cayenne pepper
8. and garlic powder. Coat ribs liberally with spice mix. Place the ribs in two 10x15 inch roasting pans
9. piling two racks of ribs per pan. Cover
10. and refrigerate for at least 8 hours. Preheat oven to 275 degrees F (135 degrees C). Bake uncovered for 3 to 4 hours
11. or until the ribs are tender and nearly fall apart. Remove 5 tablespoons of drippings from the bottom of the roasting pans
12. and place in a skillet over medium heat. Cook onion in pan drippings until lightly browned and tender. Stir in ketchup
13. and heat for 3 to 4 more minutes
14. stirring constantly. Next
15. mix in water and brown sugar
16. and season to taste with cayenne pepper
17. salt
18. and pepper. Reduce heat to low
19. cover
20. and simmer for 1 hour
21. adding water as necessary to achieve desired thickness. Preheat grill for medium-low heat. When ready to grill
22. add soaked wood chips to the coals or to the smoker box of a gas grill. Lightly oil grill grate. Place ribs on the grill two racks at a time so they are not crowded. Cook for 20 minutes
23. turning occasionally. Baste ribs with sauce during the last 10 minutes of grilling
24. so the sauce does not burn. Editor's Note The nutrition data for this recipe includes the full amount of rub ingredients. The actual amount of rub consumed will vary.