

# Brown Sugar Pork Spare Ribs

What you'll need:

- A rack (or two) of pork spare ribs
- Apple juice
- Apple cider vinegar
- Brown sugar
- Yellow mustard
- Spices (salt, pepper, garlic powder, onion powder)

Time: 18-ish hours

Pork ribs are absolutely one of my favorite meats to smoke. It's always a hit, it's always delicious, and it's easy as shit to make.

Step 1: Making the dry rub. I coat the hell out of my ribs so it'll seem like an excessive amount of dry rub, but trust me, it's worth it. Take about half a cup of brown sugar and plop that in a bowl. Add a tablespoon of the following: black pepper, garlic powder, and onion powder. I usually do about half a tablespoon of salt. Mix that bitch up well.

Step 2: Remove the membrane from the bone side of the ribs. It's basically just a layer of tissue on the bone side – you can use a butter knife to pry it out a bit, then a paper towel to get a good grip on it and pull it off. I recommend Googling how to remove the membrane if this is gibberish.

Step 3: Applying the mustard and dry rub. I hate mustard, tastes like ass, but it's needed here. I use it to help the dry rub coat properly, also helps tenderize the meat. It also has the added bonus of cooking off so you never taste any mustard.

Squirt a coating of mustard on both sides of the ribs, apply thoroughly. Then you'll start applying the dry rub. Don't be shy, give it a good coating on both side and rub it in like the half assed massage you give your wife before putting the moves on her.

Step 4: Wrap the ribs in tinfoil, put in the fridge and wait. I usually let the dry rub sit on the ribs for about 12 hours, so I normally do this part the night before. Make sure you either double wrap the ribs or place them on a tray – it will start leaking at some point.

Step 5: Smoking (or barbecuing) the ribs. This step will take 6 hours using the 3-2-1 method, which is 3 hours smoked with meat side up, 2 hours in tinfoil meat side down, 1 hour smoked meat side up, no tinfoil. You'll want to set your smoker/barbecue to around 225 and keep it between the 225-250 range (around 110-120 range for our friends from literally every other place in the world). Once it's up to temperature, plop the ribs on the rack meat side up.

Step 6: Keeping the ribs moist. Once the ribs are on the barbecue, take half a cup of apple juice and half a cup of apple cider vinegar and mix it together in a spray bottle. If you don't have a spray bottle, use a basting brush. If you don't have a basting brush, take a mouthful of the mix, puff your cheeks out like a puffer fish, and slam your hands on your cheeks, a proven method to misting meat. You'll want to give the ribs a fairly liberal coating of the mix about every 45 minutes. I would also reposition the ribs at about the 90-minute mark (if it's on the left side, move it right, up move it down, etc).

Step 7: 3 hours later – now that the ribs have been in the barbecue for 3 hours, take them out, wrap them up in tinfoil, pour about half a cup of apple juice in the tinfoil, then place them back on the rack meat side down for two hours.

Step 8: 2 hours later – take the ribs out, remove them from the tinfoil, and place back on the rack for 1 more hour, meat side up. If you want to have a glaze (or whatever your favorite BBQ sauce is), apply now – I prefer no glaze, but that's just personal preference.

Step 9: After the hour is up, remove from the barbecue and place on a cutting tray. Be careful when removing the ribs, they should be very very tender and might fall apart at this point. If you're a barbarian like me, you're probably just going to pick the meat apart at this point and forget to cut them up, but if you're a gentleman, cut them up now, serve and enjoy.

Step 10: Clean up your workspace – it's not going to clean itself.