

SMOKED SPARE RIBS

Serves 4 - 6

Ingredients:

Stryker Farm Pork Spare Ribs

For the Rub:

1 TBSP cumin
1 TBSP paprika
1 TBSP granulated garlic
1 TBSP granulated onion
1 TBSP chili powder
1 TBSP mustard powder
1 TBSP brown sugar
2 TBSP kosher salt
1 TSP cayenne pepper
1 TSP black pepper
1 TSP white pepper

For the Sauce:

2 cups ketchup
1 cup finely chopped sweet onions
1/2 cup molasses
1/2 cup cider vinegar
2 TBSP fresh lemon juice
2 TBSP whole-grain mustard
2 TBSP dark brown sugar
2 garlic cloves, minced
1 TBSP Worcestershire sauce
1 TBSP of Tabasco sauce

Spare ribs are longer and wider than the baby back ribs. They tend to get slightly crispier, but the meat should still slide off the bone.

Instructions:

1. Your ribs will arrive frozen, so make certain that you properly defrost them first. They defrost well in the refrigerator after about 24 hours
2. After they are fully defrosted, it's time to prep the ribs. Use a clean towel, or paper towels, to pat down the ribs, soaking up any extra juices. Flip the ribs so that the concave side of the ribs is facing upwards. Remove the thin membrane that covers the inside of the ribs. This allows the rub spices to penetrate the meat better. Begin to peel from end to end, like a thin film of plastic.

3. You'll notice that these ribs have an extra flap of meat running diagonally across the ribs. This also has a bit of connective tissue encasing it. Slide a knife carefully between the membrane and the meat. If you can get your thumb underneath, you get pull away the tissue. Again, this allows for the spice flavors to penetrate the meat.
4. Use a small paring knife to cut away large areas of fat. No need to get too crazy, just scrape away the big pieces on both sides.
5. Mix the rub spices together in a bowl. Generously sprinkle the rub on both sides of the ribs and work it in with your hands; go ahead and get a little messy.
6. You can cook the ribs by any manner of heat you wish, gas or charcoal grill, or in the oven. But for this recipe, we smoked the ribs in a smoker. In my humble opinion, ribs will taste their best this way.
7. Fire up the smoker. Add the ribs on the grill on a divider. Smoke the ribs at about 230°F for 4 - 5 hours.
8. Prepare the sauce. Combine sauce ingredients together in a bowl. Put aside.
9. Remove the ribs from the smoker and allow them to rest a bit, until you can handle them with your hands.
10. Slather the sauce with a sauce brush to ensure full rib coverage, leave no nook or cranny untouched!

Use a large knife to separate the individual ribs and serve! (Make sure to supply lots of napkins.)