

Dry Rub Ribs

Rub Ingredients:

4 Tablespoons of paprika
2 Tablespoons of celery salt
2 Tablespoons of salt
2 Tablespoons of ground black pepper
2 Tablespoons of packed dark brown sugar
1 Tablespoon of white sugar
1 Tablespoon of ground oregano
2 Teaspoons of grated lemon peel
2 Teaspoons of sage leaves or rosemary, crumbled
1 Teaspoon of cayenne pepper (double if you like more heat)
1 Teaspoon of dry mustard
2 bay leaves, crumbled



Rib Ingredients:

1 rack of Smithfield baby back ribs, 3.0 to 3.5 pounds
1 small jar of apple jelly
8 ounces of apple juice
8 ounces of water

Instructions:

Combine all rub ingredients and mix well. Store in a jar with a tight fitting lid. Makes enough to coat 4 slabs of pork ribs. I usually make a double batch and store in a quart Mason jar with a second punctured top. This allows you to easily shake the rub evenly onto the ribs.

I prefer baby back pork ribs from Smithfield in the 3.0 to 3.5 pound range. Remove ribs from plastic and rinse under cold water. Using a knife to get started, carefully peel off the silver skin from the underside of the ribs and discard. Generously coat every surface of the slab with the dry rub and press into place. Bring smoker or grill to 225°F-250°F using apple or cherry wood. Place ribs off the heat and smoke for 2 to 2.5 hours.

Place a rack in a roasting pan and add apple juice and water. Mott's sells a six-pack of apple juice in convenient 8-ounce plastic bottles. Set ribs onto the rack, seal roasting pan tightly with heavy duty aluminum foil, and transfer into a 300°F oven for 1 hour. (You can also wrap the rack in foil, pour in apple juice and water, then return them to the grill increasing the temperature to 300°F.) During this time slowly melt 3-4 ounces of apple jelly in a small sauce pan. Any inexpensive apple jelly will work. This will be the glaze.

Carefully remove ribs and return them to the smoker. After 5 minutes, once the surface is dry, brush with glaze until ribs glisten. Repeat after 5 minutes. Allow glaze to set before removing rack to rest for 10 minutes. The glaze adds a bit of sweetness and makes for a wonderful presentation. Carefully cut into individual ribs and serve. Meat should stay on the bone, but pull off clean when bitten.