



Smoky BBQ Spare Ribs

Get the street talking with the smoky aromas from these succulent ribs

Serves: 2

Prepare: 10 Minutes

Cook: 2 Hours

Difficulty: Easy

Ingredients

- [500g organic spare ribs](#)
- american style mustard
- 1tbsp salt
- 1tbsp cracked black pepper
- 1tbsp garlic powder
- 200ml bbq sauce
- 150g brown sugar
- 100ml red wine vinegar

Method

1. Set up your bbq/smoker with a generous amount of lumpwood charcoal and light some firelighters. As the coal begins to catch, add some smoking wood to your bbq (cherry wood gives your meat a lovely colour and flavour). Set your bbq for indirect heat, close the lid and allow the smoke to reach 100-110°C
2. To make a simple meat rub, add salt, pepper and garlic powder to a container and mix everything together. Lay the ribs meat side down and slide a finger under the membrane that cover the underside of the ribs. Apply a light coat of mustard to the both sides of the ribs then apply your meat rub all over (you can also use shop bought if you have one you like)
3. Insert a meat probe to the thickest part of the meat and set the thermometer to 73°C/165°F. Lay the ribs on the grill over indirect heat and close the bbq lid. When the ribs reach the internal temp of 73°C, remove from the grill and wrap with tin foil. Mix the bbq sauce, vinegar and brown sauce together then pour over the ribs
4. Return the foil covered ribs to the bbq and smoke until internal temp reaches anywhere between 90-120°C. Your ribs will be cooked, you just need to let them braise in the bbq sauce to ensure the meat falls of the bone
5. When the ribs are cooked, remove from the foil packed and slice them into individual ribs
6. Plate them up and prepare to get messy