

MEMPHIS-STYLE
PORK RIBS

Recipe by Hank Shaw

PAIR WITH:

"WINFIELD VINEYARD"
CABERNET SAUVIGNON

INGREDIENTS

- 2 St. Louis-cut or spare rib racks
- 1/4 cup sweet paprika
- 1/2 cup brown sugar
- 1 tablespoon freshly ground black pepper
- 1 tablespoon garlic powder
- 2 teaspoons cumin
- 2 teaspoons kosher salt
- 2 teaspoons cayenne
- 1 teaspoon dry mustard
- 1/2 teaspoon celery seed
- 1/2 teaspoon dried oregano

PREPERATION

Remove the membrane:

- For more tender pork ribs that better absorb the flavor of the rub, remove the thin, whitish membrane found on the underside of the rack. Lay the rack on a work surface with the curved side up. Grab the membrane in a corner and give it a firm pull. If it resists, slip a knife (a table knife works) between the membrane and one of the bones at the end of the rack to loosen the membrane. Wad up a paper towel and use that to help get a better grip if you need to. Just keep pulling and the membrane should come off in one piece.
- Repeat with the other rack of ribs.

Make the dry rub and rub all over ribs:

- Mix all the dry ingredients together. Rub them all over the ribs and, if you have time, set them in the fridge overnight.

Grill over low, indirect heat for 1 hour:

- Get your grill or smoker going. You want pretty low heat, about 200 to 220°F if you can measure it. Make sure you have a spot to put the ribs that is not directly over the heat source. Lay the ribs down. They should not sizzle. If they do, cool the grill down until the ribs no longer sizzle when placed down. Cover the grill or smoker and walk away for 1 hour.

Continue grilling 4 hours:

- Every hour or so after the initial hour of grilling, turn and rotate the ribs so they cook evenly. You should not have to baste them if you do this: the fat in the ribs will do the basting for you.
- When you rotate the ribs, keep monitoring the grill temperature so it's in that 200 to 220°F.

Check for doneness:

- Depending on how hot your set-up is and at what stage of doneness you like your ribs, they will be done in 4 to 8 hours.
- How do you know when the ribs are done? When you lift a rack from the grill with tongs, and give the tongs a jostle, you should see a crack form in the slightly charred crust, exposing the rosy pink meat underneath.

Note

- Try to get St. Louis-cut ribs for this recipe, not baby back ribs. Regular spare ribs are fine, too.
- The 5 hour cooking time is minimum on these ribs. They may take longer depending on the size of your ribs.