

SPOTLIGHT RECIPE

BBQ ST. LOUIS CUT RIBS

SERVES 6



INGREDIENTS

For the BBQ ribs

- 1 tablespoon smoked paprika
- 1 tablespoon granulated garlic
- 1 tablespoon onion powder
- 1 tablespoon mustard powder
- 1 tablespoon brown sugar
- 2 teaspoons cayenne pepper
- 1 teaspoon ground black pepper
- 1 tablespoon salt
- Dry rub
- 4 pounds St. Louis-cut pork ribs

For the BBQ sauce

- 2 cups tomato ketchup
- 1 cup brown sugar
- 3 ounces liquid smoke
- 3 ounces distilled vinegar
- 2 tablespoons Worcestershire Sauce
- 1 tablespoon smoked paprika
- 1 teaspoon salt

DIRECTIONS

Combine the smoked paprika, granulated garlic, onion powder, mustard powder, brown sugar, cayenne pepper, black pepper and salt. Toss to combine and set aside.

Peel off the tough membrane that covers the underside/bony side of the ribs.

Sprinkle the dry rub over ribs on both sides. Cover and marinate in the refrigerator overnight.

Place the ketchup, brown sugar, liquid smoke, distilled vinegar, Worcestershire Sauce, smoked paprika and salt in a saucepot, place over low heat and cook for 1 hour. Remove from the heat and reserve for glazing the ribs.

Lay out the ribs in a single layer on a baking sheet lined with aluminum foil. Place in the oven and cook for 3 hours. Rotate the ribs halfway through cooking in order to cook evenly.

After the ribs are cooked, remove from the oven, brush with the BBQ sauce and return the ribs to the oven at 400 F. Cook the ribs for 10 minutes, and then remove from the oven. Keep hot until ready to serve.

Side dishes

Potato Salad • Corn on the Cob

