



BBQ Ribs

Ingredients:

For Dry Rub:

- 2 tbsp salt
- 1 tbsp black pepper
- 1 tbsp paprika
- 1/4 cup brown sugar
- 2 tsp red pepper flakes
- 1 tsp chili powder
- 1 tbsp garlic powder
- 1/2 tbsp onion powder

- 1, 6-8 lb rack pork spare ribs
- 2 cups homemade bbq sauce

Directions:

Remove silver skin from ribs. Check YouTube for the best way to do this if you are unsure.

In a small bowl, combine all ingredients of spice rub. Place ribs on a baking sheet, and completely cover both sides with spice rub, making sure to really rub it into the ribs. Place ribs on a baking sheet and let marinate for at least an hour, or overnight if possible.

Preheat grill to 250 degrees and place ribs in the middle of the grill, close the lid and walk away. After about 2 1/2 hours, check on your ribs, and flip them. Close the lid and walk away again.

Wait another 2 1/2 hours, and flip your ribs again. Sauce ribs with BBQ sauce, close the lid and let cook 10 minutes. Flip ribs again, sauce the other side, close the lid and let cook another 10 minutes. This lets the sauce thicken up and really stick to the ribs. Remove from heat and let ribs rest about 5-10 minutes. Using a sharp knife, cut ribs and enjoy!