



Andy's Ribs Fit for a Raptor

Andy's Sweet Pork Rub

Mix all spices in a large ziplock bag. You may need to massage lumps of brown sugar. This will make enough for about 6 slabs of ribs. This tastes amazing on ALL pork...try it on Tenderloin too!

- ¾ cup packed dark brown sugar
- ¾ cup granulated sugar
- ½ cup paprika (NOT smoked)
- ¼ cup garlic powder
- 2 TBSP fresh ground black pepper
- 2 TBSP ground ginger
- 2 TBSP onion powder
- 2 TBSP crushed dried rosemary

Andy's Tomato based BBQ Sauce

The dry: Mix together in a bowl and set aside

- 2 TBSP chili powder
- 1 ½ tsp kosher salt
- 1 tsp fresh ground black pepper

The wet: Whisk together in a bowl and set aside

- 2 cups ketchup (try to find one made with natural sweeteners, no HFCS)
- 1 cup packed dark brown sugar
- ½ cup yellow mustard (not Dijon)
- ½ cup apple cider vinegar
- 1/3 cup Worcestershire sauce
- ¼ cup lemon juice (doesn't need to be fresh, from concentrate is acceptable)
- ¼ cup A1 Steak Sauce
- ¼ cup dark molasses
- ¼ cup honey



- 2 tsp Tabasco Sauce

The rest:

- 3 TBSP olive oil
- 1 medium onion, finely chopped
- 5 garlic cloves

Directions:

- Heat oil in a large saucepan over medium high heat
- Add the onion and saute until soft and translucent, 6 minutes or so.
- Add the garlic and stir another minute (be careful to not let the garlic burn)
- Add “the dry” and mix with onions and garlic for 2 minutes...this allows the spices to really open up.
- Add the wet and mix. Let it simmer for 15 minutes or until it hits your desired thickness.
- Fresh off the pan, the vinegar can be overpowering, this sauce is best if you let the flavors marry overnight
- I prefer to leave the sauce chunky (with the onions as are)...it’s more rustic...but if you really insist on a smooth sauce, feel free to pulse it in a blender.
- I usually set half of the sauce into the freezer to use another time...this batch is enough for 9 racks of ribs, depending on how heavy you sauce it.

Other Ingredients

- Yellow mustard or olive oil
- Apple Cider
- Baby Back Ribs

Ok, I’m a fan of dry brining, and as you noticed, there’s no salt in the rub for precisely this reason. Cooking is based off a modified 3-2-1 technique on a pellet smoker...but if you only have access to an oven, I’ll set some guidelines for you there as well. I prefer Baby Back Ribs.



The Day before you want your ribs

- Rinse the ribs off with clean water.
- Flip the ribs bone side up. If there is still a thick membrane, peel it off. I get mine from Costco, three racks to a pack and the membrane is already peeled.
- Salt both sides of the ribs...I usually hit them with about ½ tsp per pound of rib (including the bone weight)
- Place the ribs on a drying rack on top of a jelly roll pan and place uncovered on the top rack of your fridge...if you've never seen or done this...the end result is amazing and I do this with almost every good cut of meat I cook. The salt seeps in and actually helps the meat stay moist during cooking while creating a more intense meaty flavor.

The Day of your cook:

- I like to make a “glue” to hold the rub onto the ribs. You can use olive oil, but I like a little more flavor...mix about one part mustard to two parts cold water...whisk this up and paint both sides of the ribs.
- Liberally dust both sides of the ribs with the Sweet Rub.

On a Pellet Smoker:

- Set your smoker to 180 or low smoke.
- Once temp is stable, place your ribs in the smoker for three hours. Close it. Walk away. No peeking...if you're looking, you ain't cooking!
- After three hours are up, pull the ribs off and wrap the racks individually on heavy duty foil, bone side up. Add about ½ cup cider and crimp the foil shut.
- Increase the heat to 225 and return the ribs, bone side up (if you go bone side down, the bones might poke a hole in the foil, and now you aren't braising. Leave them here for 1 ½ hours



- After 1 ½ hours, pull the ribs off, increase the heat to 300 and return the ribs, bone side down. Liberally paint with Andy's BBQ sauce. Cover and check back in about 10 minutes. You don't want the sugar to burn, but you do want the sauce to firm up and glaze.
- Pull them off and serve. They should fall off the bone and be tender without being mushy. I would glare at you if you put more sauce on...enjoy all the flavors you worked so hard to get to marry together!

In an Oven:

- Seriously? You don't own a smoker?
- Ok, fine. First, one modification to the rub...substitute Smoked Paprika for the regular paprika. Also, you might want to use some liquid smoke to the sauce when you make it.
- Set your oven to 225. Wrap each rack individually and place in the oven for about 3 hours.
- Remove after 3 hours. Carefully open the foil pouch and add a little apple cider (you could add a drop or two of liquid smoke to the cider before adding). Seal the foil and carefully slosh the braising liquid (there will be some liquified collagen and fat, don't let that pour out). Leave in the oven another hour.
- You do have a grill, right? Charcoal? Gas...I don't care. Fire it up, get a good hot fire going.
- Pull out the ribs after that extra hour. You can reserve the liquid if you like (it is a good way to dress up a store bought BBQ sauce). Liberally paint the ribs with bbq sauce and grill bone side up for about a minute, then flip and leave for 5 minutes or until sauce sets up.

Serve with a ridiculous amount of napkins or just take a shower afterwards.