



HONORING JUNETEENTH FOOD TRADITIONS

SMOKED PORK RIBS

by Gregg McGhee

SERVINGS: 8 | PREPARATION: 30 MINS | COOKING: 4 HOURS | READY IN: 11 HOURS

Ingredients

- 2 lbs. spare ribs
- 1 tablespoon garlic powder
- 1/4 cup white sugar
- 1/4 dark brown sugar
- 1/2 tablespoon kosher salt
- 1/4 tablespoon hot Hungarian paprika
- 1/4 tablespoon regular paprika
- 1 teaspoon black pepper
- 1 teaspoon chili powder
- 1/2 tablespoon yellow mustard
- 1/4 apple cider vinegar
- 1 tablespoon Worcestershire sauce
- 1/4 honey barbecue sauce
- 1 1/2 cups barbecue sauce, regular
- 1 tablespoon honey
- 1/2 tablespoon soy sauce

Directions

1. Rinse spare ribs and remove excess fat. In a small bowl, mix together garlic powder, white sugar, dark brown sugar, kosher salt, both paprikas, black pepper, and chili powder.
2. Rub a thin layer of yellow mustard on the prepped spare ribs. Once applied, rub mixed spices over ribs, wrap in plastic wrap, and refrigerate overnight. Next morning, bring the refrigerated ribs up to room temp.
3. Smoke for 2 1/2 hours at 260 degrees. Then wrap in foil, let rest for 30 mins. Mix together vinegar, Worcestershire sauce, both barbecue sauce, honey, and soy sauce. Brush sauce mixture on both sides of ribs.
4. Heat grill to 350 degrees and caramelize the sauce on the ribs. Flip them at 15 minutes and then cook for an additional 15 minutes. Wrap in aluminum foil.
5. Preheat oven to 350 degrees and cook for 1 hour.
6. Remove from oven, cut, and serve.

