RECIPE

LOW AND SLOW SPARE RIBS: SMOKED, WRAPPED AND GLAZED

Good spare ribs are tender, but they don't fall off the bone: you bite in and the meat comes away cleanly. You get there with a low temperature, smoke and patience. First smoke, then a foil wrap with butter, sugar and honey, and finally a thin glaze. That gives you sticky ribs with a beautiful smoke ring.



INGREDIENTS

For 6 people

Baking and cooking times apply to the original quantity.

- 3 racks of pork spare ribs, St. Louis cut (about 1.2 kg per rack)
- 3 tbsp yellow mustard
- 6 tbsp sweet BBQ rub for pork
- 250 ml apple juice
- 60 g butter, sliced
- 6 tbsp brown sugar
- 6 tbsp honey
- 200 ml BBQ sauce
- Cherry or apple wood of your choice (one chunk is enough)

HOW TO MAKE LOW AND SLOW SPARE RIBS

1. Lay the ribs bone side up and pull off the membrane. A butter knife and a piece of kitchen paper help you get a grip on it.
2. Trim off loose flaps of meat and thick edges of fat.
3. Brush both sides of the ribs with a thin layer of mustard.
4. Season the ribs with the rub, bone side first and then the meat side.
5. Let the rub soak in for 30 minutes while the BBQ comes up to temperature.
6. Set up the BBQ for indirect cooking at 125 °C (255 °F) and add the smoking wood to the coals.
7. Smoke the ribs meat side up for 3 hours, with the lid closed.
8. From the second hour on, spritz the ribs every half hour with some of the apple juice.
9. For each rack, lay out a double layer of aluminium foil and spread the butter, brown sugar and honey over it.
10. Lay the ribs meat side down on that mixture and pour in the rest of the apple juice.
11. Fold the foil into a leakproof package and cook the packages for about another 1.5 hours at 125 °C (255 °F).
12. Check with the bend test whether the ribs are done, and cook them a little longer in the foil if needed.
13. Carefully open the foil and put the ribs back on the grate, meat side up.
14. Brush the meat side with a thin layer of BBQ sauce and let the sauce set for 20 to 30 minutes, until it is glossy and tacky.
15. Rest the ribs for 10 minutes, then slice them bone side up between the bones into portions.