



BBQ Spareribs

Why spareribs and not loin-back, or baby back ribs, as they are more commonly known? Simply put, we prefer spareribs. Spareribs are cut from the bottom of the ribs, near the belly of the pig. Not only are spareribs less expensive per pound, but the bones are roughly flat, which allows for more even cooking, and spareribs are meatier and have a higher percentage of fat, which is what makes them far more flavorful than loin-back, or baby back ribs.

When you purchase your spareribs from your local butcher shop, have the butcher remove the white membrane from the bone side. If you happen to buy your ribs with the membrane still attached, no problem. Lay the slab bone side up on a cutting board and, using a damp towel, peel the membrane away from the bone, starting at the cut end of the largest bone; it should come right off.

INGREDIENTS

1 rack of spareribs, membrane removed

1/4 cup of Pine Street Market's [Sweet Cheeks BBQ Rub](#)

Kosher Salt

PREPARATION

- Preheat your Big Green Egg or grill to 225°F, indirect heat.
- Season both sides of the ribs with kosher salt and then the PSM BBQ rub.
- To the coals on the grill, add wood chips. Lay the ribs on the grill, meaty side up, and cook for 4 to 5 hours. When the meat can easily be pulled away from the bone, you will know they are ready.
- Remove the ribs from the heat and loosely cover them with foil. Allow them to rest for 30 minutes and enjoy!

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A word about grilling with wood:

- Pellets, chunks, or wood chips? We recommend using wood chips or wood shavings. Pellets tend to burn too hot and you lose that subtle, sexy oil aroma from the wood. Chunks tend to start a fire and the bark burns bitter.
- How much? If you prefer a lot of smoke, add extra wood chips. If you only want a hint of smoke, add fewer wood chips. So many recipes should be treated as a launching point, a way to get you excited about a particular style of cooking, so play with wood chips and make these recipes your own, based on your taste preference.
- We never use mesquite or hickory wood for smoking. The flavor they impart is too strong and unfortunately, tastes like cigarettes and diesel fuel, overpowering the flavor of the food. If you are planning to cook with wood chips, stick with fruitwood such as apple or peach. If you want a little stronger smoke flavor, I recommend adding white oak or pecan to the fruitwood, keeping the ratio heavy on the fruitwood.
- Please, do not soak your wood chips in water. The extra moisture imparted by the water will create a barrier for the smoke reaching the meat.