

## Yardley's Yummy Smoked Ribs

These ribs are a mix of smoky, spicy, zippy and sweet. I start by making my own BBQ sauce with a combination of over a dozen ingredients, follow that up with a homemade rub and then add hours of smoke generated by hickory wood and hardwood charcoal. The attention to detail followed by a bucket load of TLC makes these ribs AMAZING!!

### BBQ Sauce Recipe

- 1 Whole Onion chopped very fine
- 3 Cloves Garlic grated fine
- ½ Cup Dark Beer
- 4 Cups Ketchup
- ½ Cup Jack Daniels
- ¼ Cup HP Sauce
- ¼ Cup Heinz 57 Sauce
- ¼ Cup Dijon Mustard
- ¼ Cup Molasses
- ½ Cup Brown Sugar
- ¼ Cup Maple Syrup
- 4 TB Worcestershire Sauce
- 2 TB Garlic Powder
- 2 TB Onion Powder
- 2 TB Powdered Mustard
- 1 TB Spanish Sweet Paprika
- 1 TS Black Pepper ground
- 1 TS Kosher Salt

- 1) Sauté onion and garlic on slow heat to soft and lightly browned
- 2) Stir in Beer and heat, boiling for 5 minutes to reduce
- 3) Add all other ingredients stirring occasionally while adding.
- 4) Allow to slowly cook on very low, lid on, for an hour, stirring occasionally

### Rib Rub

- 2 TB Garlic Powder
- 1 TB Onion Powder
- 2 TB Cayenne Powder
- 3 TS Black Pepper
- 2 TB Salt
- 2 TS Thyme
- 2 TS Oregano
- 1 TB Cumin Powder
- 3 TS Spanish Sweet Paprika

Combine all ingredients to a consistent blend.

### Rib Preparation

- 2 full racks of Back Ribs
  - Rub (previous recipe)
  - Yellow Mustard
- 1) Remove silver skin from the bone side of the ribs
  - 2) Generously sprinkle rib rub all over both sides of ribs and rub into meat and bones until well incorporated
  - 3) Apply generous amounts of mustard to both sides of rubbed ribs and massage into meat and bones being careful not to completely remove rub in the process.
  - 4) Allow ribs to sit for 30 minutes on counter. If wishing to prepare the night before, this can be done but place ribs in the refrigerator but bring out 1 hour before you wish to start smoking/barbequing.

### Smoking/Barbequing

- 1) 1 hour before cooking, soak 8 large Hickory Wood chunks in a bowl of water
- 2) Using a Chimney starter, light the best hardwood charcoal you can find. (I use Maple) until red hot.
- 3) In a kettle BBQ (I use a basic Weber) spread heated coals evenly on 2 sides, leaving a trough through the center.
- 4) Evenly place wet hickory chunks on top of charcoal.
- 5) Placing one rack holder at each end of the open trough, (I use 2 coat hangers shaped into a big "W" to hold 2 racks each), place rack of ribs in the rib rack, side ends down.
- 6) Place lid on BBQ and set bottom and top vents to just open (1/8 inch)
- 7) Allow to smoke and cook for 2-3 hours – periodically checking for adequate temperature, smoke creation and cooking process. Note: The more you check, the more smoke and temperature you will lose, thus extending cooking time.
- 8) Once ribs are desired cook level, Take the ribs out of the racks and remove racks to allow ribs to lie flat on the BBQ grate, bone side up.
- 9) Slather ribs with BBQ sauce (from previous recipe) and flip to bone side down.
- 10) Slather more BBQ on top of ribs and close the lid.
- 11) Depending on how hot the coals have gotten while the lid has been off, you may need to check ribs every few minutes to prevent burning.
- 12) Once the BBQ starts to change to a darker colour, repeat the process again but this time, remove ribs from BBQ once the BBQ slightly caramelizes (should be only a few minutes)
- 13) Cover ribs and allow to sit for at least 5-10 minutes before serving.