

Smoked Ribs Recipe (Baby Back or St. Louis Spare Ribs)

Prep: 30 minutes • Cook: 5 hours 30 minutes

Classic Southern-style smoked pork ribs with a complex spice rub, gentle hardwood smoke, and an optional tangy-sweet glaze, showcasing deep pork flavor and tender, juicy bite.

Ingredients

- 1 slab ribs (any cut: baby back, spare ribs, or St. Louis cut)
- 4 tablespoons Meathead's Memphis Dust
- 1 teaspoon Morton coarse kosher salt (about 1/4 teaspoon per pound of meat)
- 6 tablespoons barbecue sauce (optional)

Instructions

1. Pat ribs dry. Sprinkle Morton coarse kosher salt evenly (about 1/4 teaspoon per pound of meat).
2. Coat all sides of the ribs generously with Meathead's Memphis Dust rub.
3. Set up a smoker or a grill with a lid for low-and-slow indirect cooking with steady heat. Add wood for smoke if desired.
4. Smoke the ribs until tender and a gentle tug pulls meat from the bone (about 5 hours 30 minutes).
5. Optional: In the last minutes of cooking, brush ribs with barbecue sauce to set a light glaze.
6. Rest briefly, slice between the bones, and serve.

Tags: Barbecue, Pork, Ribs, Smoked, Southern, American
