

313 MAIN STREET
AMES, IA 50010
515.233.4272

M-W 9:30am-6pm
TH 9:30am-8pm
FR 9:30am-6pm
SA 9:30am-5pm



Dry Rubbed BBQ Ribs

Serves 6

PORK LOINS:

3 SLABS PORK LOIN
BABY BACK RIBS, DEMEMBRANED

RIB RUB MIXTURE:

3 TBSP LAWRY'S SALT
3 TBSP RAW SUGAR
1 1/2 TBSP CHILI POWDER
1 1/2 TBSP SWEET SMOKED
SPANISH PAPRIKA
2 TBSP GRANULATED GARLIC

1 TSP ONION POWDER
1 TSP CAYENNE
1 TSP BLACK PEPPER
1 TSP DRY
MUSTARD

BASTING SAUCE:

#1 cup AGAVE NECTAR
1/2 CUP BROWN SUGAR
1/4 CUP WATER

DIRECTIONS:

1. IN A BUCKET OF WATER, soak a handful each of apple and cherry wood chips, and a handful of lump chunk apple wood. Soak for 1 hour.
2. NEXT, PREPARE DRY RUB MIXTURE and rub generously all over pork rib racks. Set aside at room temperature for an hour.
3. AFTER 30 MINUTES, PREPARE THE GRILL OR BIG GREEN EGG (BGE). If you're using a BGE fill the firebox with lump charcoal and open the lower vent fully. Ignite the charcoal using an electric starter and leave the lid open until the coals begin to glow red. Then, add soaked wood chips and chunks and stir together with the charcoal. Place the plate setter on with the legs up. Put a drip pan on the plate setter (pour a little water or beer into the drip pan for extra moist ribs). Then add the grill grid and place the rib rack on the grill (aligning with the drip pan below).
4. ONCE YOUR BGE REACHES THE IDEAL STABLE TEMPERATURE OF 275°, you are ready to quickly add the meat. Work carefully and efficiently to preserve the ideal temperature. We cut our ribs in half so that they fit easily on the rib rack.
5. STAND THE RIBS IN THE RIB RACK, and close the lid quickly. After 60 minutes spray the ribs with water to help a crispy bark to form.
6. AFTER ABOUT 2 - 2-1/2 HOURS THE BARK SHOULD BE FULLY FORMED. Test that the bark is crisp, if not give the it another 15 minutes to form.
7. REMOVE THE RIBS FROM THE GRILL and place on large, double thick sheets of aluminum foil.
8. USING A SILICONE BASTING BRUSH, lightly baste the ribs with the agave basting sauce.
9. WRAP RIBS IN ALUMINUM FOIL. PLACE THE FOIL PACKETS DIRECTLY ON THE GRILL GRATE and continue to smoke for another hour at 275*.
10. AFTER AN HOUR, check for doneness by seeing if the meat is beginning to pull away from the bones. If you can see .25-.5" of bone, your ribs are likely done.
11. REMOVE RIBS from the grill and let rest under tented tin foil for 10 minutes.
12. CUT RIBS CAREFULLY on a cutting board, serve with a side of your favorite BBQ sauce and enjoy immediately!