

Best Ever Barbecue Ribs

I adjusted this winning recipe for ribs from Bon Appetit's July 2012 issue. They truly are the best ever. With only 20 minutes of hands on time, you have the falling off the bone tender ribs of your dreams. I've made these numerous times and am totally hooked and so is everyone I've served them to.

2 ½	Tablespoons	kosher salt (not table salt)	½	teaspoon	ground black pepper
1	Tablespoon	dry mustard	3		St. Louis-style sparerib racks
1	Tablespoon	paprika	1	cup	barbecue sauce plus more for dipping
½	teaspoon	paprika			
½	teaspoon	cayenne pepper			

- 1 Preheat oven to 350°. Combine first 5 ingredients in a small bowl. Place each rack of ribs on heavy duty aluminum foil, sprinkle rub all over ribs. Place another sheet of aluminum foil over the ribs and seal all four sides by folding over the edges twice. Place on baking sheets and place in oven.
- 2 Bake ribs until very tender but not falling apart, about 2 hours for baby backs and 3 hours for spareribs. Carefully unwrap ribs with steam away from your face. Let ribs cool completely. DO AHEAD: Ribs can be baked up to 3 days ahead (the flavor will be more developed, and the cold ribs will hold together better on the grill as they heat through). Rewrap ribs in foil and chill.
- 3 Build a medium-hot fire in a charcoal grill, or heat a gas grill to high. Grill ribs, basting with barbecue sauce and turning frequently, until lacquered and charred in places and heated through, 7-10 minutes. Transfer to a cutting board; cut between ribs to separate. A poultry shears works great for cutting them. Transfer ribs to a platter and serve with additional barbecue sauce.

Servings: 12

Preparation Time: 20 minutes

Cooking Time: 2 hours and 30 minutes

Total Time: 2 hours and 50 minutes

Oven Temperature: 350°F

Nutrition Facts

Nutrition (per serving): 933 calories, 686 calories from fat, 76.1g total fat, 259.4mg cholesterol, 1671.1mg sodium, 849.7mg potassium, 8.1g carbohydrates, <1g fiber, 5.5g sugar, 50.4g protein.

Source

Source: July 2012 Bon Appetit

