Barbeque Ribs

Stephen A. Broeker

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Rib Ingredients

ribs (beef or pork)
brown sugar
salt
chili powder
oregano
onion powder
garlic powder
ground cumin

Rib Glaze Ingredients

1/2 cup bourbon
1/2 cup apple cider
6 tablespoons honey
1 tablespoon Dijon mustard
1/4 teaspoon cayenne pepper
1/2 teaspoon vanilla
4 teaspoons cider vinegar

Directions

Create the Rib Love Rub by using the 4 tuple: (8 T - 1 T - 1 T - 1 T) with the ingredients: (brown sugar - salt - chili powder - other), where "other" includes: oregano, onion powder, garlic powder, ground cumin, and any other spice or herb that tickles your fancy. Get creative here.

Give the ribs a good love rub with the mixture.
Give them a lot of love.
Let the ribs sit overnight in the fridge.
I like to rub the ribs and then wrap them in butcher paper.
This is known as "wrapping the rubs with love".

Smoke the ribs for at least 5 hours at 160 degrees.

Construct a rib glaze by heating the glaze ingredients in a sauce pan over medium heat until the honey is melted and the herbs are completely in solution.

Finish the ribs on a grill using low heat and frequently baste them with the glaze.
You should turn and baste the ribs at least every 2 minutes until you run out of glaze.
This requires constant attention.
Your goal is to create a sweet, spicy crust that will be crunchy it cools down (after the ribs are removed from the grill).
During this process, if you find yourself having problems with stamina, then fortify yourself with liquid libations.