THE ULTIMATE PORK RIB CHEAT SHEET

WWW.SEAREDANDSMOKED.COM

Picking out your Ribs: I prefer St. Louis style spare ribs. They lie flat, in comparison to baby back ribs and generally have a more uniform thickness. This allows for even cooking and more consistent results. Try to buy fresh from the butcher, not frozen or prepackaged. Trim excess fat and meat from the ribs. I do not remove the silver skin on the bone side of the ribs, to keep in moisture. Feel free to experiment with this.

CLASSIC TEXAS STYLE	CAJUN HONEY GLAZED	SWEET & SALTY ROTISSERIE	HOT & FAST SMOKED RIBS	AARON FRANKLIN STYLE RIBS
SMOKER TEMPERATURE				
250 F	250 F	350-400 F	325 F	275 F
RUB RECIPE				
1 T Sea Salt 1 T Black Pepper 1 T Celery Salt 1 T Ancho Chile 1 tsp Onion Powder 1 tsp Garlic Powder	2 tsp Oregano 2 tsp Thyme 1 tsp Basil 1 T Salt 1 tsp Hot Paprika 1 tsp Cayenne 1 tsp Black Pepper 1 tsp Ancho Chile 1/4 tsp Chipolte Pow. 1/2 tsp Garlic Powder 1/2 tsp Onion Powder .25 tsp Ground Cumin	2 T Celery Salt 6 T Salt 12 T Brown Sugar 6 T Ancho Chile 1 T Black Pepper 2 T Paprika 1/2 T Onion Powder 1/2 T Garlic Powder 1/2 tsp Ground Cumin 1 tsp Cayenne	1 T Salt 1 T Black Pepper 1 T Celery Salt 1 T Ancho Chile 1 tsp Onion Powder 1 tsp Garlic Powder	2 T Sea Salt 4 T Coarse Black Pepper

Spritz / Mop

Use a spritz or a mop to keep your ribs moist while smoking. It is not needed for the first 90 minutes of smoking, as the bark develops. Then spray your ribs with a solution of 25% Apple Cider Vinegar and 75% Water. I use a spritz on all the rib recipes on this sheet, except the Rotisserie Ribs. Spray the ribs every 45 minutes.

BBQ SAUCE / GLAZE IF NEEDED

BBQ Sauce	Honey Glaze	BBQ Sauce	BBQ Butter Glaze	BBQ Sauce Glaze
Serve with your favorite sauce. Check out http://www.searedandsmoked.com/awesome-homemade-bbq-sauce/ to make your own.	1 Cup Honey 1/4 Cup Apple Cider Vinegar Coat after you pull the ribs off smoker.	Serve with your favorite sauce. Check out http://www.searedandsmoked.com/awesome-homemade-bbq-sauce/ to make your own.	1/2 Cup BBQ Sauce 1 Stick Unsalted Butter Melt butter and mix in BBQ Sauce. Coat ribs when wrapping in foil	Use your favorite BBQ sauce to coat ribs when wrapping in foil. Coat ribs with spritz/mop before coating with BBQ Sauce.
DIRECTIONS / NOTES				
Smoke unwrapped for 5.5 hours on average. Spritz every 45 minutes after 90 minutes of smoking. Serve with your favorite BBQ Sauce.	Smoke unwrapped for 5.5 hours on average. Spritz every 45 minutes after 90 minutes of smoking. Glaze the ribs with the Honey-Vinegar mixture directly after you pull the ribs off the smoker.	Smoke on a rotisserie setup on a weber kettle for 1.5 - 2 hours. No spritz or mop is needed. Pull the ribs from the smoker when the meat pulls back off the bone 1/4 - 1/2 inches. No more than 2 hours.	Smoke unwrapped for 2.5 hours. Spread butter & BBQ glaze mixture over ribs and wrap tightly with foil. Put back on the smoker, meat side down for 45 minutes. Pull from the smoker and let the ribs rest in the foil 15-30 minutes before serving.	Smoke unwrapped for 3 hours. Spritz as directed above. At 3 hrs, spread BBQ sauce mixture over ribs and wrap tightly with foil. Put back on the smoker, meat side down for 2 hours. Pull from smoker and let the ribs rest in the foil 15-30 minutes before serving.