

Big Bob Gibson Bar-B-Q Ribs

<http://userealbutter.com/2009/11/29/barbecue-ribs-recipe/>

from [Big Bob Gibson's BBQ Book](#) by world-champion pitmaster Chris Lilly

1 slab St. Louis-cut pork spareribs
1 batch dry rub
2 cups Memphis-style championship red sauce

dry rub

2 tbsps (14 g) brown sugar
1 tbsp (7 g) paprika
1 1/2 tsps (9 g) kosher salt
1 tsp (2 g) black pepper
1/2 tsp (3 g) garlic salt
1/2 tsp (3 g) onion salt
1/2 tsp (2 g) celery salt
1/2 tsp (1 g) cayenne pepper
1/2 tsp (1 g) ground cumin

memphis-style championship red sauce

1 1/4 cups (12.5 oz/355 g) ketchup
1 cup water (8 oz/235 g) water
3/4 cup (6 oz/170 g) vinegar
3/4 cup (6 oz/170 g) tomato paste
3/4 cup (4.5 oz/135 g) brown sugar
2/3 cup (7.75 oz/220 g) corn syrup
1/2 cup (4 oz/ 170 g) pure maple syrup
4 tbsps (1.5 oz/100 g) honey
3 tbsps (2.25 oz/60 g) molasses
4 tsps (25 g) salt
4 tsps (.75 oz/20 g) Worcestershire sauce
1 tbsp (.75 oz/25 g) applesauce
1 1/2 tsps (.25 oz/8 g) soy sauce
1 1/2 tsps (.25 oz/5 g) liquid smoke
1 tsp (4 g) onion powder
3/4 tsp (2 g) cornstarch
1/2 tsp (1 g) dried mustard powder
1/2 tsp (1 g) cayenne powder
1/2 tsp (1 g) black pepper
1/8 tsp garlic powder
1/8 tsp white pepper
1/8 tsp celery seed
1/8 tsp ground cumin

Make the rub: Combine all rub ingredients in a bowl and mix well. I like to put the rub in a shaker with large holes (because the brown sugar always clumps) to shake onto the meat.

Make the red sauce: Place all of the ingredients in a large saucepan and stir with a whisk to mix well. Bring the pot to a boil and reduce the heat to simmer. Let simmer for 10-15 minutes. Let the sauce cool. You can store it in a tightly covered jar or container in a refrigerator for up to two weeks. Makes 4 cups.

Make the ribs: Remove membrane from the back of the ribs. Shake the rub onto the ribs – don't be stingy! I used all of the rub on one rack of ribs. Be sure to press the rub onto the ribs so that it sticks. If using charcoal or wood, place the coals on one side of the grill leaving the other side empty. If using gas, turn on only one side of burners. Heat your gas or charcoal grill to 250°F. Put the rack of ribs on the part of the grill that isn't over direct heat with the meat side up. Cook with this indirect heat method (covered) for 4 hours or until the ribs are tender. Remove the ribs to a plate or pan and paint them with the red sauce. Return the rack (or racks – speaking from experience, if you have the space, by all means cook more than one!) to the grill, again over indirect heat, and cook for another 20 minutes at the same temperature. When the ribs are ready, remove them, slice them up and serve.