

Slow Barbecue Ribs

<http://userealbutter.com/2007/12/06/slow-oven-ribs-recipe/>

4-5 lbs. rack of ribs (I suggest St. Louis style, pork ribs)
1 cup dry rub
2/3 cup Mutha sauce
2/3 cup random store-brand BBQ sauce like Masterpiece or Bullseye (something with molasses in it – a sweeter type)

dry rub

1/4 cup cumin
1/4 cup brown sugar
1/2 cup paprika
1/4 cup chili powder
1 tbsp cayenne powder
1/4 cup salt
1/4 cup black pepper, ground
1 tsp onion powder
1 tsp garlic

Mix together.

Mutha Sauce

from Dinosaur Bar-B-Cue: An American Roadhouse

1/4 cup vegetable oil
1 onion, puréed
2 tsps garlic, minced
salt to taste
pepper to taste
28 oz. tomato sauce
2 cups ketchup
1 cup water
3/4 cup Worcestershire sauce
1/2 cup cider vinegar
1/4 cup lemon juice
1/4 cup molasses
1/4 cup cayenne pepper sauce (yih!)
1/4 cup spicy brown mustard
3/4 cup brown sugar
1 tbsp chili powder
2 tsps ground pepper
1/2 tsp allspice, ground

Mutha Sauce: Sauté onions and garlic in oil. Season with salt and pepper. Add remaining ingredients and bring to boil. Reduce to simmer for ten minutes and let the sauce cool. This makes a ridiculous amount of sauce – something like 10-12 cups.

Dry off the rack of ribs. Rub spices over all of the rack. Cover in plastic wrap and refrigerate for up to 24 hours, but at least 4 hours. Preheat oven to 225°F. Place the rack in a large roasting pan (I line mine with foil for ease of clean up) and cover with foil. Bake the ribs for 8 hours. Remove from oven and set the ribs on a rack to let the excess fat drip off (to reduce the grease fire on the grill). Mix the Mutha sauce and random store sauce together. Heat the grill on high for ten minutes, then reduce heat to medium. Place the ribs on the grill for 5 minutes, covered. Flip the ribs and grill for another 5 minutes. Flip again and brush the top side of the ribs with barbecue sauce and allow grilling for 5 minutes. Flip one last time and brush the top side with more sauce. Serve.