

## Sous Vide Ribs

<http://userealbutter.com/2017/03/12/sous-vide-ribs-recipe/>

from [Serious Eats](#) and barbecue components from [my favorite barbecue ribs recipe](#)  
for different variations on this technique, you should read [Kenji's guide to sous vide pork ribs](#)

1-2 whole racks of St. Louis-cut pork ribs  
your favorite spice rub (about 1/2 to 3/4 cup per rack), I list my favorite below  
liquid smoke, Colgin or Wright's  
your favorite barbecue sauce (at least 1 cup per rack, plus more for serving), I list my favorite below

### 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

**Make the dry rub:** Combine all rub ingredients in a bowl and mix well.

### 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 barbecue 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.

**Prep the ribs:** Remove the papery membrane on the backside of each rack. I start at the end with the largest bone and run the tip of a sharp knife lengthwise along the end bone until I can get enough of that membrane to hold. It helps to use a paper towel or kitchen towel for better grip (because it's slippery) and slowly peel it off the rack. Cutting between the ribs, slice each rack into sections with 3 to 4 ribs per section. Rub each piece with your dry rub so that they are all well-coated. Put each section of ribs with four drops of liquid smoke into its own vacuum or ziploc bag, taking care to keep the edges of the bags clean (for proper seal). Seal the bags and refrigerate them for 4 to 12 hours (I went for 12).

**Cook the ribs:** Set your sous vide device to 165°F. When the water bath has achieved the target temperature, add your vacuum-sealed bags to the bath. If using ziploc bags, take each bag one at a time and lower it into the bath to allow the water to push the air out the top of the bag until most of the air has been removed. This is the displacement method. Seal the bag without letting water or air in. Add the ziploc bags to the water bath. You can either set them on an upright rack (like a filing shelf that hold the ribs vertically) or clip the bags to the side of the vessel. I found that free floating bags tend to block the sous vide circulator. Cover the top with a lid or aluminum foil to discourage evaporation (it can still happen, so check periodically to make the sure the water level is above the meat). Cook for 12 hours. Remove the ribs to an ice bath to chill them through. At this point, they can be refrigerated for up to 5 days.

**Finish the ribs:** You can finish your ribs in the oven or on the grill. Remove the ribs from the bags and pat them dry.

For an oven finish, preheat to 300°F and set the oven racks so they divide the oven into thirds. Set a wire rack on a foil-lined rimmed baking sheet for each whole rack of ribs you are cooking. Set the ribs on the racks with the meaty side up and heat them in the oven for about 20 minutes. Brush the tops with your barbecue sauce and cook for 10 minutes. Brush the tops again and cook for another 10 minutes until the sauce is sticky, but no longer wet. Serve with extra sauce.

To finish on the grill, heat one side of your grill with hot charcoals or turn half of your gas burners on to medium heat. Cover the grill and allow to preheat, 5 minutes for charcoal, 10 minutes for gas. Clean the grates with a scraper and rub them up and down with an oil-dipped paper towel several times. Set the ribs on the cool side of the grill (indirect heat), meaty-side up. Cover and grill for 15 minutes. Brush the tops with barbecue sauce and move them to the hot side of the grill. Close the lid and cook another 7 minutes. Brush the tops of the ribs again and cover. The sauce should be sticky, but not wet after another 5 minutes. Serve with extra sauce.

1 full rack should serve 2-3 people.