

## **How to cook Pork Ribs**

To make sure you get your ribs exactly right, you're going to want to invest in a meat probe thermometer. This is an important step in figuring out how to cook a pork rack and meat in general. You can pick these up for under £10 and will last a lifetime of perfectly cooked ribs so it's well worth it!

Cooking low and slow produces the best results so be sure to:

Line an oven tray with foil, place the ribs on the tray, roast uncovered, low and slow for 3-4 hours

Oven cook at approximately at 140°C, 120°C Fan, Gas Mark 1

Halfway through, brush with a prepared BBQ sauce, remove the foil and continue to cook. It is a long time but will make the meat super tender!

For the best results, put the ribs over a wire rack as opposed to on a baking sheet. Lifting the meat up allows the heat to circulate evenly.

## **How to cook pork ribs on BBQ**

## INSTRUCTIONS

- Place all of the dry rub ingredients in a small bowl, mixing to combine. Using a sharp knife, remove any silverskin on the back of each rack of ribs. I like to use a knife to release an edge, and then pull up it off with a paper towel. Coat each rack of pork ribs evenly with the rub, then wrap tightly with 2 to 3 layers of foil. If you've got standard sized aluminum foil, you'll probably need 3 layers. As you are wrapping, be careful not to pierce the foil with the ribs.
- Preheat a charcoal or gas grill to medium heat. Cook ribs covered over direct heat for 1 hour, turning twice to ensure even cooking. You're looking to maintain between 350°F - 400°F within the covered grill.
- Take the ribs off the heat and let rest for 10 minutes. Remove the foil and discard any liquids. Meanwhile drain the hickory chips (if using) and scatter over the coals or add to the smoker box of a gas grill. Once smoking, return the ribs to the grill bone side down and using a brush, baste the top of the ribs with barbecue sauce. Cook covered for 10 - 12 minutes until glaze is charred in spots. You'll want to flip the ribs and baste twice during this time period.
  - Let rest for 5 minutes before serving. Be sure to serve some extra barbecue sauce on the side!