

## **Sticky BBQ Ribs**

### Recipe Breakdown

- **Skill level:** Intermediate
- **Core ingredient:** Pork
- **Egg mode:** Indirect
- **Serving quantity:** 2-4
- **Prep time:** 15 minutes
- **Cook time:** 5 hours

### **Egg Setup**

1. Indirect Set Up - set up your EGG for INDIRECT cooking with the plate setter in the legs up position and place the stainless steel grid on top of the Plate Setter legs.
2. Target temperature is 110c
3. Pre soak a handful of hickory chips.
4. When the EGG is up to temperature and you are ready to start cooking drain the water from the wood chips, remove the plate setter and sprinkle the wood chips in a large circle on the charcoal.

### **Ingredients**

- 1 cup apple juice
- 2 racks ribs

### **Rub**

- 4 tsp maldon sea salt
- 2 tsp smoked paprika
- 1 tsp garlic powder
- 1 tsp dried thyme
- 1 tsp chilli powder
- 1 tsp ground white pepper
- 2 tsp golden sugar

### **Tips and Techniques**

The ribs are rubbed first before they are cooked. Most people also like to remove the membrane on the back of the ribs before cooking them but sometimes it keeps them together nicely.

The meat should pull away from the bone easily. Some people wrap their ribs for the whole cook, effectively steaming them and the bones just fall out, some prefer a little bite though.

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### **Directions**

1. Make up the rub, combine all of the ingredients.
2. Coat the ribs with your rub, you won't use all of the rub, just enough to cover each side.
3. Light your EGG and warm it up.
4. Soak some wood chips and/or chunks in water for 15 mins. Apple or hickory work well.
5. Add a good handful of chips or several chunks to your EGG, some in the middle, some further out across the charcoal.
6. Use your plate setter feet up with the stainless steel grid resting on the legs.
7. Add your ribs. If you're cooking a lot then use a V-rack to hold them vertically.
8. Set your EGG to 110C, normally this is draft door open 1/2 cm and top vent with the tiniest of cracks.
9. Smoke for 3 hours.
10. Take your ribs off, spray with apple juice and then wrap in foil.
11. Cook for another 2 hours at 110C.
12. Unwrap your ribs and paint with some BBQ sauce. We love Nic's 'not so secret' BBQ sauce.  
Recipe here: <http://www.nicwilliams.com/bbq-recipes/rubs--suaces/nics-not-so-secret-bbq.html>
13. Put back on the EGG and cook for 1 hour, painting your ribs every 15 mins with sauce.
14. Take your ribs off, wrap in foil and rest for 15 minutes.
15. Serve with coleslaw and even more BBQ sauce.