



MEMPHIS-STYLE DRY BABY BACK RIBS

If you order ribs in a Memphis barbecue restaurant, you'll have to decide if you want them "wet" or "dry." most places specialize in one or the other, but when pressed will serve you what you want. My favorite is always the dry ribs, but it's not as simple as leaving the sauce off. Dry rubs flavor dry ribs and are made to be served without sauce. They even add a little extra rub right before serving. Reprinted with permission from *Slow Fire: The Beginner's Guide to Barbecue* by Ray Lampe. Chronicle Books, 2012.



BABY BACK RIBS

3 full slabs baby back ribs (about 2 pounds each)
1/4 cup Barbecue Rub #67 (see separate recipe)*
1/4 cup Barbecue Rub #68, plus 3 tablespoons (see separate recipe)*
3 tablespoons apple juice

Peel the membrane off the back of the ribs and trim any excess fat. In a small bowl, mix together the Barbecue Rub #67 and the 1/4 cup Barbecue Rub #68. Sprinkle the mixture on the ribs using about two thirds on the meat side and one third on the bone side. Refrigerate for 30 minutes.

Prepare your cooker to cook indirectly at 235°F using a combination of one third hickory and two thirds cherry wood for smoke flavor. Put the ribs in the cooker, bone-side down. Cook the ribs for 2 hours, then flip and cook for 30 minutes longer, until the ribs are nicely browned.

Lay out three double-thick sheets of heavy-duty aluminum foil. Lay one slab on each piece of foil. Close up the rib packages, pressing out as much air as possible. Do not seal the packages tightly; they need to breathe a little.

Return to the cooker for 1 hour, or until tender. Check for doneness by pushing a toothpick into the meat. It should go in and out very easily. Transfer the ribs to a sheet pan. Remove from the foil and brush the meaty side with the apple juice. Sprinkle 1 tablespoon of the Barbecue Rub #68 over the meaty side of each slab of ribs. Cut each slab into three pieces to serve.

Makes 9 servings

***BARBECUE RUB #67**

1/2 cup Sugar in the Raw
1/2 cup kosher salt

3 tablespoons chili powder
3 tablespoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1/2 teaspoon black pepper
1/2 teaspoon lemon pepper
1/2 teaspoon ground coffee
1/4 teaspoon cayenne pepper

Combine all the ingredients in a medium bowl and mix well. The rub may be stored in an airtight container in a cool place for up to 6 months. Makes about 1-1/2 cups

***BARBECUE RUB #68**

1/2 cup packed light brown sugar, dried (see Note*)
1/3 cup kosher salt
1/4 cup paprika
1 tablespoon chili powder
2 teaspoons garlic powder
1 teaspoon Sugar in the Raw
1 teaspoon onion powder
1 teaspoon black pepper
1 teaspoon dried basil
1/2 teaspoon ground cumin
1/2 teaspoon turmeric
1/4 teaspoon cayenne pepper

Combine all the ingredients in the bowl of a food processor fitted with a metal blade. Process for 15 seconds. The rub may be stored in an airtight container in a cool place for up to 6 months. Makes about 1-1/2 cups

*Note: To dry the brown sugar, spread it out on a sheet pan and let it sit overnight, or preheat your oven to 200°F, then shut it off and put the sheet in for 10 minutes.