

Joe's Texas Spareribs





Fig. 1. Raw beef cuts.

Instructions

1. Clean the ribs, and trim away any excess fat.
2. In a medium bowl, stir together the sugar, salt, ground black pepper, paprika, cayenne pepper, and garlic powder. Coat ribs liberally with spice mix. Place the ribs in two 10×15 inch roasting pans, piling two racks of ribs per pan. Cover, and refrigerate for at least 8 hours.
3. Preheat oven to 275° F (135° C). Bake uncovered for 3 to 4 hours, or until the ribs are tender and nearly fall apart.
4. Remove 5 tablespoons of drippings from the bottom of the roasting pans, and place in a skillet over medium heat. Cook onion in pan drippings until lightly browned and tender. Stir in your favorite BBQ sauce, and heat for 3 to 4 more minutes, stirring constantly.
5. Reduce heat to low, cover, and simmer for 1 hour, adding water as necessary to achieve desired thickness.
6. Preheat grill for medium-low heat.
7. When ready to grill, add soaked wood chips to the coals or to the smoker box of a gas grill.
8. Lightly oil grill grate. Place ribs on the grill two racks at a time so they are not crowded. Cook for 20 minutes, turning occasionally. Baste ribs with sauce during the last 10 minutes of grilling so the sauce does not burn.

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