

Hmmmmmm..... Low and slow Spare Ribs

The important thing to remember when buying ribs (or any meat) is to ensure you get the best quality available..... You're going to spend about 5 hours cooking them, so you don't want to start off with meat that will not turn out right, no matter how you prepare and cook it.



Ribs need to be trimmed, see [here](#), before you can lovingly apply your favourite/secret rub to them.

I've used some Iced Tea rub on these, but a rub is fairly simple to make, just blend a few of dried spices and herbs together, rub the mixture onto the ribs.



Use a "foodsaver" bag (one that seals) to place the ribs in, and refrigerate overnight.



Get the charcoal going and place the water pan in position as in the pictures above.



Remove the ribs from the fridge about an hour before you want to cook them, this will ensure that they are at room temperature, which will allow the smoke to penetrate the meat more easily. Baste the ribs, a simple sauce can be made by using Coke (not the snorting kind!), tomato sauce/ ketchup, honey and whatever herbs and spices you like.

If you have one, use a rib rack, this will enable you to fit more ribs on your Q and allows the smoke to get to all parts of the meat.

The cook should take at least 5 hours, so make sure you are using a full load of good quality charcoal briquettes and keep the smoker temperature between 200-250°F.

Add wood chips or chunks to the fire to create smoke, this should be done for the first 2 hours. I used Hickory wood chunks for this rack.



You will need to baste the ribs every hour.



After 3 hours, remove the ribs from the smoker and place them on some heavy duty tin foil, baste heavily with the sauce, wrap the tinfoil around them, making sure there are no holes in the foil. Put the parcel back on the smoker for another 2 hours, keeping the temperature at 200 °F (there's no point putting any wood on the fire at this stage).



After 5 hours total cooking time, remove the foil, baste for a final time, drop one of the grills onto the fire (as per the picture above) bowl brackets and quickly sear the ribs on either side for 30 seconds, caramelising the sauce.



The ribs should now look like this.

