



Ingredients:

- 4 pounds pork loin back ribs or meaty spareribs
- 1 tablespoon brown sugar
- 1 tablespoon paprika
- 1 tablespoon onion powder
- 3/4 teaspoon celery salt
- 3/4 teaspoon ground cumin
- 1/2 teaspoon black pepper
- 3 cups wood chips (use hickory or oak chips for the best flavour)

Memphis Dry Ribs

Makes: 4 servings.
Prep Time: 4 to 24 hours
Cook Time: 2 hours



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Directions:

1. Cut ribs into 4 portions.
2. Place ribs in shallow dish.
3. In small bowl, combine brown sugar, paprika, onion powder, celery salt, cumin and black pepper; rub evenly over meaty side of ribs.
4. Cover with plastic wrap and marinate in the refrigerator for 4 to 24 hours.
5. At least 1 hour before grilling, soak wood chips in enough water to cover. Drain before using.
6. Preheat grill to medium heat.
8. Add 1/2-inch hot water to drip pan. Sprinkle half of the drained wood chips over the coals.
9. Place ribs, bone side down, on grill rack over drip pan.
10. Cover and grill for 1 1/2 to 2 hours or until ribs are tender.

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Recipe courtesy of the National Pork Board.