

# SMOKED SPARERIBS WITH HOMEMADE BBQ SAUCE

**YIELD:** 32 servings

## INGREDIENTS:

### DRY RUB

Paprika	1 cup
Kosher salt	1 cup
Granulated garlic	1 cup
Granulated Sugar	1 cup
Sugar in the raw	1/2 cup
Chili powder	1/2 cup
Black pepper	1/2 cup
Onion powder	1/2 cup
Dried oregano	1/2 cup
Dried thyme	1/2 cup
Spare ribs, membrane peeled	8 racks

### AMOUNT (WT.):

### BBQ SAUCE

Granulated sugar	2 cups
Dried oregano	1 1/4 Tablespoons
Dried thyme	1 1/4 Tablespoons
Granulated garlic	1 1/4 Tablespoons
Kosher salt	2 1/2 Tablespoons
Black pepper	1/4 cup
White vinegar	2 cups
Molasses	4 cups
<b>Red Gold Ketchup</b>	2-20 oz bottles (4 cups)
Yellow mustard	3 cups
Cayenne pepper	1 1/4 teaspoon

Cherry Wood Chips for Smoking

## METHOD OF PREPARATION:

1. Combine all of the ingredients for the rub. Evenly rub the ribs, wrap them in foil and refrigerate them overnight.
2. Preheat the grill to 245° F using indirect heat and the smoking wood. Smoke the ribs for 3 hours, wrap them in foil, return to the grill and cook for another 2 hours. Remove from the grill after the 2 hours, and rest for 1 more hour.
3. Combine all of the ingredients for the BBQ sauce and bring to a simmer. Remove from the heat and baste the ribs with the sauce before serving.

