Memphis Dry-Rubbed St. Louis-Style Ribs

Recipe from Ray Lame’s Big Green Egg Cookbook, Andrews McMeel Publishing.

**Ingredients**
2 slabs St. Louis–style pork spareribs, about 4 pounds total
1/4 cup apple juice
1/4 cup cider vinegar

Rub
1/4 cup paprika
3 tablespoons raw sugar
2 tablespoons kosher salt
1 tablespoon granulated onion
1 tablespoon granulated garlic
1 teaspoon dried basil leaves
1 teaspoon cayenne pepper

**Instructions**
Prepare the EGG to cook indirect with a Drip Pan at 300°F/149°C with Hickory Wood added for smoke flavor. To make the rub, combine all of the ingredients in a small bowl and mix well. Peel the membrane off the back of each slab of ribs. Season the ribs on both sides using about half of the rub. Let the ribs rest for 15 minutes, or until the rub is tacky.

Lay the ribs, meaty side up, on the EGG cooking grid and cook for 2 hours. Flip the ribs and cook for 1 hour longer, or until the ribs are nicely browned on both sides.

Lay 2 big doubled sheets of heavy-duty aluminum foil on a work surface. Lay a rib slab, meaty side up, on the center of each doubled foil stack. In a small bowl, stir together the apple juice and vinegar, mixing well. Fold up the edges of each foil stack and then add 1/4 cup of the juice mixture to each packet. Close up each rib packet snugly, being careful not to puncture the foil with a rib bone. Reserve the remaining 1/2 cup juice mixture.

Put the ribs back in the EGG and cook for 1 hour, or until tender when poked with a toothpick or fork. Remove the ribs from the foil packets and place them, bone side down, on the grid. Drizzle the ribs with 1/3 cup of the reserved juice mixture and sprinkle them with some of the remaining rub. Cook for about another 15 minutes, or until the ribs are dry.

Transfer to a platter and drizzle with the remaining juice mixture. With a big knife, cut the ribs into individual bones. Serve with any remaining rub on the side.

Makes 4-6 Servings