

Spicy Smoked Spare Ribs

Rub Recipe

- 1 cup (packed) light brown sugar
- 2 tablespoons chili powder
- 2 tablespoons dry mustard
- 2 tablespoons onion powder
- 2 tablespoons garlic powder
- 2 tablespoons cayenne pepper
- 2 tablespoons salt
- 2 tablespoons coarsely ground black pepper

In a large bowl, combine all the ingredients thoroughly. You can store this rub in an airtight container indefinitely. Creating approx 2 cups of rib rub.

Cooking Instructions

1. Remove all packaging on pork spare ribs and trim any additional loose skin or meat from the ribs ensuring that you remove the membrane from both sides.
2. Season the ribs with a heavy coating of the rib rub on both sides of ribs.
3. Place the seasoned ribs bone side down.
4. Place onto smoker; Smoke for about 3 hours at 225-275 °F.
5. Optional to mop generously with your preferred barbecue sauce.
6. Baste the ribs with your preferred barbecue sauce and cook for another 5 minutes.; then remove from smoker and serve.

Finger lickin'
good

Charmate.
Great taste. Good times!