



### MEMPHIS "DRY" RIBS

2-3-pound slab of pork ribs

Rub:

1/2 cup paprika

1/4 cup black pepper

1/2 cup garlic salt

1/2 cup brown sugar

2 Tbs. chili powder

1 Tbs. oregano

Basting spray:

1/4 cup lemon juice

1/2 cup olive oil

1/2 cup beer

1 Tbs. A1 sauce

### MEMPHIS "WET" RIBS

2-3 pound slab of pork ribs

Basting spray:

1 cup apple cider vinegar

1/4 cup balsamic vinegar

1 cup white wine

Rub:

1 Tbs. paprika

1 Tbs. onion salt

1 Tbs. garlic powder

1 Tbs. brown sugar

1 tsp. cumin

1 tsp. black pepper

1/2 tsp. cayenne powder

**The smoking/cooking method is the same for both styles of ribs.**

Put a generous amount of rub on ribs, massaging it into the meaty side of the rib, and put them on oiled grill rack in a smoker for 4 hours at 165° degrees.

Baste the ribs once or twice an hour with basting spray. When meat has pulled away from bones by about 1/2-inch the ribs are ready.

Remove them from the smoker

**DRY RIBS:** Sprinkle on more rub and serve.

**WET RIBS:** Generously coat with your favorite barbecue sauce and serve.

