



BROWN(E) SUGARED PORK RIBS Serves 4-8

2 racks pork ribs

Brine:

- 1/2 cup brown sugar, packed
- 3 tablespoons coarse salt
- 2 cups warm water
- 2 cups light beer (like Corona)
- juice of one lemon
- juice of one lime
- 3 tablespoons olive oil

- 2 tablespoons granulated garlic
- 2 tablespoons paprika
- 1/4 teaspoon ground cloves
- 1/2 cup brown sugar

2nd Rub:

- 1/4 cup brown sugar
- 1 teaspoon cayenne pepper
- 1 teaspoon dry yellow mustard

1st. Rub:

- 2 tablespoons summer savory

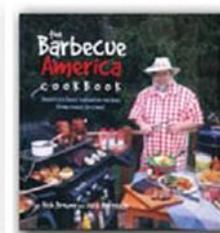
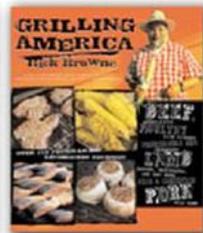
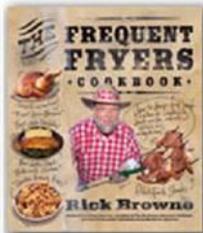
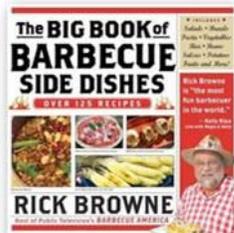
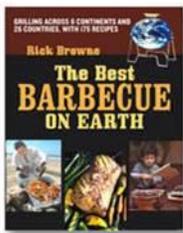
- 1 cup yellow mustard

1 handful of your favorite wood chips

The night before, place ribs in a 2-gallon sealable plastic bag. Mix the brine ingredients in a large bowl, stir well, and then pour into the bag. Refrigerate overnight, turning the bag occasionally.

Drain the ribs, discarding the brine liquid, pat the ribs dry, and then slather them with prepared yellow mustard rubbing it into the flesh on both sides, and then set aside. In a medium bowl mix the 1st. rub ingredients well and sprinkle racks of ribs generously with half of rub mixture, set aside other half. Dry marinate the coated ribs for 1 hour.

When you are ready to begin cooking the ribs place a drip pan in the center of the bottom of the grill, heat the charcoal in a chimney until the coals are ready, then pour half of them on each side of the drip pan. Pour 1"-inch of water into the pan. If using a 3 burner gas grill place drip pan over the middle burner, and turn on the burners on both sides to medium. Fill pan with 1"-inch of water. If





using a 2-burner grill only ignite one burner, and rotate the ribs once after about 1 1/2 hours.

Take a handful of wood chips (hickory, pecan, apple, cherry, or alder) that you've soaked in warm water for an hour, drain the chips and put them on a 12" x 12" square of heavy duty aluminum foil. Fold the foil over the chips to make a small package and then punch 3 or 4 holes in the top (do not go through the bottom layer of foil) of the package. Place the package on one of the heated gas jets, or directly on the coals on one side of the bottom of the barbecue.

Oil the grill with a paper towel dipped in olive oil and place the ribs in the center of the grill, over the drip pan, membrane side down. Cover and grill the ribs for 2-3 hours, turning two or three times.

When the ribs are tender, and the meat has shrunk back from the bones by 1/4 inch or so, remove the ribs to a large double-layer sheet of heavy-duty aluminum foil. Sprinkle meat side only of the ribs with the 2nd. rub. Seal the ribs in the foil and place back on the grill for 20 minutes.

Remove the ribs from the grill, cut them apart, and serve on a heated platter with a tangy barbecue sauce on the side, accompanied by coleslaw, baked beans, and cornbread or corn muffins.

