

2 ½ Hour Ribs

Trim St. Louis style and remove membrane. Rinse and pat dry with paper towels. Rub generously with yellow mustard and then with favorite rub. Allow to sit for 10 minutes and then rub with Turbinado sugar. Grill indirect, bone side down, for 1 1/2 hours at 300 F. Warm 2 TBSP each butter and honey and 1 seeded and finely diced Jalapeno. Coat both sides of slab with butter/honey mixture, double wrap in foil and cook for 45 minutes at 300 F. Unwrap, place bone side down on grill and slather with favorite BBQ Sauce. Cook an additional 10 to 15 minutes to set sauce and rest for 10 minutes before cutting and serving.

This recipe for average size St. Louis slabs. I recommend probing for doneness after 45 minutes in the foil. If the probe doesn't penetrate with little or no resistance, let them cook for another 15 minutes and recheck. For very thin racks, probe at 30 minutes. Knock about 15 or 20 minutes off of initial cook time for Baby Backs.