

Head Country Hot & Spicy Smoked Spare Ribs



see more at GrillSeeker.com

Serves: 5-7 | Prep time: 30 min | Cook time: 5.5 hours

INGREDIENTS

2 racks pork spare ribs (also called St. Louis-style ribs)
Yellow mustard
Head Country Hot & Spicy Bar-B-Q sauce

For the rub:

6 tbsp brown sugar
3 tbsp chili powder
2 tbsp sugar
2 tbsp kosher salt
1 tbsp paprika
1 tbsp chipotle chili powder
1 tsp garlic powder
1/8 tsp ground cayenne pepper
1/4 freshly-ground black pepper

EQUIPMENT

Charcoal grill or smoker
Premium hardwood lump charcoal, I prefer [Fogo](#)
Wood chunks (your choice of wood)
[Chimney starter](#) or [Looftlighter](#)
Probe thermometer (like the [Thermoworks Smoke](#))
Disposable gloves

DIRECTIONS

1. Combine ingredients for rub into a shaker bottle and mix thoroughly.
2. Open and rinse ribs in cold water, pat dry.
3. Salt evenly and return to refrigerator for 1 hour (this is optional).
4. Light grill and bring up to temperature (235 degrees).
5. Cover ribs with light coat of yellow mustard.
6. Season ribs with rub.
7. Place in 235 degree smoker, over indirect heat.
8. Spritz or mop every 45 minutes for about 5 hours.
9. Glaze with sauce at the 4.5 hour mark.
10. Let the sauce set for 30 minutes.
11. Serve and enjoy!