

## SMOKED PORK RIBS

Dan Shane's



- Pull the membrane off the back of the ribs. If you do not remove the membrane, the rub cannot penetrate the meat on both sides.
- Soak the ribs overnight covered in salt water. Be sure to use a non-reactive container (no metal). Ribs will absorb some water so be sure that ribs are generously covered with salt water.
- Rinse ribs.
- Apply rub on both sides of the ribs. Begin smoking ribs within 30 minutes of applying the rub.
- Do not smoke over 200 degrees. It will take 6-8 hours. If you smoke at a higher heat, you cook out the fat which results in a tougher meat.

### K.C. RUB

$\frac{1}{2}$ c brown sugar, packed	$\frac{1}{4}$ cup paprika
1 T black pepper (less if it is freshly ground)	1 T salt
1 T chili powder	$\frac{3}{4}$ T garlic powder
$\frac{3}{4}$ T onion powder	1 t cayenne (to taste)

This recipe coats one slab of ribs. If you use the full amount of black pepper and cayenne pepper it will be very hot and spicy. Use less when you first try this rub.

### LEMON RUB

6 T salt	6 T sugar
2 $\frac{1}{2}$ T black pepper	2 T MSG
1 T dry lemon powder or 1 T pure lemon extract	1 T paprika

This recipe coats two slabs of ribs.

### MEMPHIS-STYLE RUB

4 t paprika	2 t salt
2 t onion powder	2 t black pepper
1 t cayenne	

This recipe will do one slab of ribs.

