



How to (Gas) Grill The Best Pork Ribs - Easy Method

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How to easily (gas) grill the best pork ribs. Includes a deliciously easy pork rub seasoning and a simple mop sauce. No special tools needed.

Course

Main Course

Cuisine American

Keyword Best Pork Ribs

Prep Time 20 minutes

Cook Time 1 hour

Total Time 1 hour 20 minutes

Servings 6

Calories 288kcal

Author Brandie @ The Country Cook

Ingredients

- 1 rack baby back pork ribs
- 1/2 cup pork seasoning rub (see below for a recipe)
- 1 cup unsweetened apple juice
- 1/2 cup orange marmalade (peach preserves or apricot preserves)
- 1/4 cup apple cider vinegar
- 1 large disposable aluminum tray
- aluminum foil

Instructions

1. Remove pork ribs from the packaging and pat ribs dry with a paper towel. Spray the aluminum pan with nonstick cooking spray or rub with oil. Place ribs into pan. Remove silver skin from the back side of the ribs.
2. Sprinkle some of the pork rub seasoning onto the back of the ribs. It's called 'rub' for a reason. So you want to really get in there and rub and press it in. Note: if you'd like, you can cut the rack of ribs in half to make it easier to handle on the grill later.
3. Flip the ribs over and season the opposite side. The rule of thumb with rub seasoning is however much naturally sticks to the ribs is enough. Whatever falls off after rubbing it in can be discarded. Pour apple juice into the bottom of the pan. Cover pan with aluminum foil and place into the fridge until your grill is ready.
4. Preheat grill to 300f degrees. It's important to try to maintain this temperature through the cooking process so your ribs don't cook too fast. I have 3 burners and I will usually keep the middle burner off and just keep the two end burners on low so it's a nice, low, indirect heat for the ribs.

5. Clean the grill grates and carefully wipe them down with a bit of oil (you'll need nice, clean, nonstick grates a little later.) Place pan of ribs onto grill. Cover grill and cook for about an hour (maintaining 300f degrees during the cooking process.) You may need up to 2 hours for these ribs so plan accordingly (especially if you are having difficulty keeping the temperature at a consistent temperature.)
6. Ribs are done when an inserted meat thermometer (into the thickest part of the meat - away from the bone) reaches 145f degrees. Carefully remove ribs from the pan and place directly on the grill. Ensure heat stays on low.
7. Meanwhile, in a small pot over medium heat, whisk together marmalade and vinegar. Continue to whisk until it's combined well. This should only take a minute or two. You can do this on the grill if you have a side burner attached to your grill.
8. Take pot off heat and baste the cooked ribs with the marmalade sauce. Make sure to coat it well.
9. Cover grill and cook for an additional 5 minutes. Then repeat the process one more time. Carefully remove the ribs off the grill and place on a large cutting board and allow the meat to rest and cool for a few minutes.
10. With a sharp knife, carefully cut the ribs between the bones and serve!

Notes

Homemade Pork Seasoning Rub: 1/2 cup brown sugar 1/4 cup smoked paprika 1 tablespoon coarse ground black pepper 1 tablespoon kosher salt 1 tablespoon chili powder 1 tablespoon garlic powder 1 tablespoon onion powder 1 teaspoon cayenne

Recipe courtesy of www.thecountrycook.net