

BBQ Spare Ribs

Rub

3 T. Brown sugar.
1 T. Paprika.
½ T Garlic powder.
1 t. Onion powder.
1 t. Black pepper.
½ t. Marjoram.
1/8 t. Cayenne

Dry Brine

½ t. Salt per 1 lb. of meat (Discount bone...and ribs are 50% bone).

Timeline

8 am Trim ribs.
Salt ribs.
Apply rub liberally.

12 am Start fire.
Heat smoker to 250 degrees.