



## Uncle Jammy's River City Ribs

*You can use this recipe for Baby Back Ribs which are lean and shorter but still have plenty of meat and are known for their tenderness. Or you can use Spare Ribs, which come from the lower ribs and are typically more fatty, more fat, more flavor as Uncle Jammy likes to say.*

*We are going to do a dry rub on these to create a wonderful caramelized crust on the outside of the ribs. I've chosen River City Rub, with hints of smoked paprika and brown sugar, this rub hits the sweet and the savory, perfect for ribs.*

### **Ingredients:**

- Spare or baby back ribs
- Yellow Mustard
- Salt
- Pepper
- Apple Cider Vinegar
- Uncle Jammy's River City Rub
- Uncle Jammys Smile for Smokey BBQ sauce

## Procedure:

### Step 1

So first remove that membrane on the underside of the ribs so the rub can get all its flavor into the meat.

### Step 2

Once that less than desirable job is finished, slather that whole slab with some yellow mustard. This gives the rub something to stick to.

### Step 3

Apply salt, pepper and River City Rub. Be generous with your rub, cover every inch and massage it in. **Magic fingers!**

### Step 4

Once you are finished and satisfied with the rub, wrap it up tight in foil with no tears or gaps for moisture to escape. Refrigerate for at least two hours but more time will just make more flavor in the meat.

### Step 5

Then it's low and slow time. **275°F for 2 ½ hours** in your oven or on the smoker. For that fall off the bone tenderness we are looking for an **internal temp of 190°**. They should be tender and juicy no matter how (or if) you wrapped them.

### Step 6

Now to get that good char and some barbecue sauce. Brush with some Uncle Jammy's original sauce, Smile for Smokey BBQ Sauce. This sweet and tangy tomato/vinegar hybrid is the perfect compliment to the River City Rub and your ribs will thank you for it.

### Step 7

Crank the heat on your smoker or if you were cooking in the oven it's time to transfer to the grill 350°F will work. Use tongs so they don't fall apart (that comes later), just a few minutes on each side, you are looking for a dark color but not burned. Both sides total should be less than ten minutes.

### Step 8

Let them rest for another ten before flipping them over (so you can see the bones) and cutting them right between each bone. Toss in some extra sauce if that's your preference and enjoy.