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## Memphis-Style Pork Ribs

**\*\*\*Slow grill\*\*\***

Prep Cook Time: 6 hours

SERVES 4

### Ingredients

2 T kosher salt  
2 T Paprika  
3 T brown sugar  
1 T pepper  
2 tsp oregano  
2 tsp ground mustard  
1 tsp garlic powder  
1 tsp onion powder  
1 tsp thyme  
1 tsp cumin  
1 tsp celery seed  
½ tsp ground red pepper  
¼ cup apple cider vinegar  
2 racks St. Louis style spare ribs, membrane removed

### Steps

1. Combine spices. Combine 2 T of the spice mixture, 1 cup of water and vinegar (to make mopping sauce). Rub dry mixture over ribs.
2. Grill over indirect heat, meaty side down, for 2 hours. Brush ribs every 30 minutes with mopping sauce, turn ribs over. Cook 3 to 4 hours, brush with sauce every 30 minutes, until meat is tender.