



Memphis Style Ribs

Memphis Style Ribs Recipe

Tender ribs are the mark of a good cook, a great grill and patience. Everyone has their own take on a classic rib recipe.

Try our Memphis Style Ribs and see if this recipe will be your next household favorite.

Ingredients

1 rack of loin back or baby back ribs
Salt and pepper
1 cup vinegar
1 cup water
1 ½ cups Louisiana Grills Original BBQ Sauce (divided)
Dry Rub Ingredients (optional)
¼ cup paprika
2 tbsp chili powder
2 tbsp celery salt
2 tbsp white sugar
1 tsp black pepper
½ tsp mustard powder
½ tsp oregano
½ tsp cumin

Directions

1. Heat your smoker to 300°F. While smoker is heating, apply a coat of salt and pepper to the ribs. In a separate bowl, prepare your baste mixture of vinegar, water, and 1 cup of BBQ sauce.
2. Place the ribs directly on the rack and cook for 90 minutes. Mop on the baste mixture and repeat every 30 minutes.
3. If using the dry rub, prepare your dry rub by mixing all of the rub ingredients together in a large bowl.
4. After 90 minutes, check for doneness by lifting one end of the rib rack up and checking for flexibility. The more flexible, the more tender. If the ribs are not done, continue smoking, mopping on the baste mixture and checking for doneness every 30 minutes.
5. When the ribs are done, apply one more baste and remove from the smoker. If doing a dry rub, rub the dry rub mixture generously onto the ribs and serve. If doing a wet rub, brush on remaining ½ cup of Louisiana Grills Original BBQ Sauce.

Recipe By Louisiana Grills