



Spicy BBQ Pork Ribs

2 racks of pork ribs
American mustard
Your favourite rub/seasoning (I use *Lane's* 'Magic Dust')
Generous handful of smoking wood chips
2 tbsp butter
1 cup apple cider vinegar
1 tsp salt
1/2 tsp black pepper
1 tsp onion powder
1 tsp garlic powder
1 tsp smoked paprika
2 tbsp of brown sugar
1 tsp chilli powder or chilli flakes (Or less? Or omit this completely if you choose)
1 tbsp hot chilli sauce (Or less? Or omit this completely if you choose)

1. Lay pork ribs on a tray and smother with mustard, then a generous coating of your seasoning. Flip ribs over and repeat this process so both sides are covered. Refrigerate for at least a few hours before cooking time. Overnight is better.
2. Prepare your homemade, woodchip 'smoker box' by using a large sheet of strong alfoil. Place the chips in the centre of the foil, then fold over and seal the sides to make a parcel. Then use a fork to prick holes in the top to let the smoke through. Not too many holes. 4 or 5 pricks with a fork.
3. To make basting liquid, melt butter in a small to medium sized saucepan, then add vinegar and turn heat to high, bringing it to a boil
4. Now add all the other ingredients and turn the heat to low, allowing the liquid to simmer for 10 – 15 minutes. Then allow to cool at room temperature.
5. Once you are ready to cook the ribs – turn your BBQ heat to high (place the smoking parcel to one side) and close the lid. Bring the heat to 250 degrees Celsius
6. Now place your ribs on the grill or plate, turn the burners down to low, close the lid and cook for 5 minutes.
7. Now open the hood and baste the ribs with the liquid. Close the lid and cook for a further 5 minutes.
8. Now that one side has had 10 minutes cooking time, turn the ribs over and repeat the process – 5 minutes, baste, then a further 5 minutes.
9. Allow the ribs to rest for 5-10 minutes before serving.

** NOTE **

The "5 minute" interval cooking time might need to be extended to 7-10 minutes depending on how big your rack of ribs are. The cooking time indicated here is for fairly slim pork ribs.