



Memphis Style Hickory Smoked beef ribs

Ingredients

Neely's Dry Rub

- 1 1/2 cups paprika
- 3/4 cup granulated sugar
- 3 3/4 tablespoons onion powder

Ribs

- 2 slabs beef spareribs (about 4 pounds each)
- 2 slabs pork spareribs (about 3 pounds each)
- 1/4 to 1/2 cup Neely's Dry Rub (per slab)
- Hickory wood and charcoal, for smoking
- Neely's BBQ Sauce (optional, recipe below)

Neely's BBQ Sauce (Yields ~3½ cups)

- 2 cups ketchup
- 1 cup water
- 1/2 cup apple cider vinegar
- 5 tablespoons light brown sugar
- 5 tablespoons granulated sugar
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- 1/2 tablespoon ground black pepper
- 1/2 tablespoon onion powder
- 1/2 tablespoon ground mustard

Instructions

1. Make the Dry Rub

In a bowl, mix together the paprika, sugar, and onion powder. Store in an airtight container for up to 6 months.

2. Prep the Ribs

- Rinse and pat the ribs dry.
- Remove the membrane from the underside of each rack.
- Trim any excess fat.

- Generously season both sides of each slab with 1/4 to 1/2 cup of the dry rub.
- Wrap the ribs tightly and refrigerate for **at least 8 hours**, or overnight.

3. Smoke the Ribs

- Preheat your grill to **250°F (120°C)** using **indirect heat** with **hickory wood** and **charcoal**.
- Place ribs **meat-side down**, away from direct coals.
- **Beef Ribs:** Smoke for **2 hours**, then flip and cook for another **45 minutes**, or until the ribs bend easily and the meat begins to pull away from the bone.
- **Pork Ribs:** Smoke for **3 hours**, flip, and cook for another **1 hour** until tender.

4. Prepare the BBQ Sauce (Optional)

In a medium saucepan, combine all sauce ingredients.

Bring to a boil, then reduce heat and simmer **uncovered**, stirring occasionally, for **1 hour 15 minutes** until thickened.

5. Serve

- **For Dry Ribs:** Sprinkle with extra dry rub before slicing and serving.
- **For Wet Ribs:** Brush with Neely's BBQ Sauce after smoking, slice, and serve warm.