

Texas Czech Pork Ribs

Dry Rub

- ¼ cup of white sugar
- ¼ cup of brown sugar
- 3 tbsp of salt
- 2 tbsp of pepper
- 3 tbsp of garlic powder
- 2 tbsp of onion powder
- 2 tbsp of smoked or normal paprika (I prefer using smoked)
- 1 tbsp of chili powder
- 1 tsp of cayenne
- ½ tsp of either celery salt or cumin

Mopping Sauce/Sop

- My preference is to use HEB Better than Good BBQ sauce – Texas Moppin' Sauce
- Other options include Prairie Fire, Moonshine Mop, and/or Sweet Baby Ray's Hickory & Brown Sugar
- Feel free to add other ingredients as you'd like. I also mixed in some ketchup, mustard, and Italian dressing

Directions

1. Pat down ribs with paper towel.
2. Remove the membrane from the bone side of the rib rack.
3. Mix all dry rub ingredients and apply liberally to all sides of the rack.
4. Cover with aluminum foil and place in refrigerator for 3 hours or more. I often leave mine in the frig overnight.
5. Bake in oven at 300 to 350 degrees for 1.5 to 2 hours. Keep foil tented over ribs.
 - a. **Charcoal method:**
 - i. Prepare your pit. I prefer to use B&B Mesquite Lump Charcoal, but any will do. I also add a few chunks of wood soaked in water (these need to be fairly small, e.g., ~2"x2")
 - ii. Once your coals are glowing and around 250-300 degrees, remove the ribs from the oven. Mop both sides of the rib rack and place on the grill meaty side down. Cover or close the pit and monitor your temperature so it doesn't get too hot, or it will burn.
 - iii. After 20-30 minutes, flip the rib rack and mop again. Leave on for another 20-30 minutes. Length of time will depend on your heat. You don't want to leave on too long or you will dry them out. But you also want to make sure you have enough time to gain a smoky barbecue flavor.
 - b. **Gas grill:**
 - i. Light your grill and try to maintain a temperature of 200 to 250 degrees.

- ii. Add a few chunks of wood soaked in water. These need to be fairly small, (e.g., ~1"x2"). Loosely wrap the wood chips in foil and place on grill. A cast iron wood chip box works better than the foil.
 - iii. Remove ribs from the oven and mop both sides of the rib rack.
 - iv. Place ribs on the grill, meaty side down. Close the grill and monitor your temperature closely. Check your wood chips. Make sure they are generating some smoke. If they aren't, try placing a few dry wood chunks in with the water-soaked chunks.
 - v. Check the ribs every 5 minutes or so to make sure they are not burning. Continue to check your wood chips, as you need to the smoke for flavor.
 - vi. After 20 or so minutes, flip and mop again. Leave on for another 20 minutes or so. Continue to check your wood chips.
6. Once you're satisfied, remove from pit or grill, place in a pan and loosely cover with foil, or alternatively place in a cooler. This step is optional – you can cut the ribs immediately after removing from the pit, but letting them rest for 15-20 allows the flavors to continue to come together.
7. When ribs are perfectly cooked, you should have to gently tug, and the meat should pull away easily from the bone.

Enjoy! There is plenty of room to improvise and adjust your rub and mopping sauce based on your taste preferences. Key is to not cook them too long. You want them tender and juicy!