

The ingredient list came from: <http://www.smoker-cooking.com/smokedbabybackribs.html>

Marinade Ingredients (per slab)

- 2 cups apple juice or cider
- 2 Tbsp non-iodized salt
- 1 Tbsp chopped garlic
- 1 Tbsp chili powder
- 1 tsp white pepper
- 1/2 Tbsp cayenne pepper

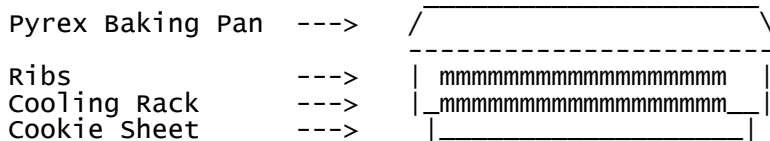
Marinade 24 hours

Remove the ribs from the marinade and let them drain for five minutes or so, add rub:

Spice Rub Ingredients (per slab)

- 1 Tbsp onion powder
- 1 Tbsp brown sugar
- 1 tsp chili powder
- 1 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp cumin

Place in 250 oven on a cooling rack, over a cookie sheet with a rim, covered by a glass baking pan:



Fill Cookie sheet with two glasses of water.

After boiling it on the stove I tasted the marinade...wow, that's salty...guess that won't become any BBQ sauce. I hope the meat doesn't pick up too much of that salt...

Ok, time for a beer. I deserve it! lol

7:30 - Smell pretty good....hope the taste is there along with it.

8:30 - Had a taste test, Not bad...different flavor though, not exactly what I was expecting. "I want more though...so that's a good sign" I said to myself (well actually it was out loud, but I'm the only one here...not sure how to count that one.)

8:35 - Took off the cover, raised the oven temp to 400, and put the ribs back in. Hope to generate a crustification on the outer layer.

8:52 - Wow, something smells good. Must be crustification. There's sugar in the rub, have to be careful I don't turn it into a burnt marshmallow.

9:00 - I was going to go to 9:05, but I'm noticing a different odor, thinking burning sugar....to the stove!

9:20 - Final Verdit: Pretty good. Good amount of spice, but I think that some of my salt worries about the brine may have come true, although not too much. Maybe

Ribs.txt

more sweet next time in place of salt. Or maybe no salt in the rub? The only other complaint is that some of the thicker parts of the ribs that were on top were a tad dried out. I tried to keep this from happening with my "Pyrex Pan Cover", but I needed a better seal. I never saw any condensation inside the pyrex lid, so obviously any moisture from the water and ribs was escaping out the sides. Maybe a couple wet mops could have fixed that.

However, I think the ribs themselves were cooked perfect. They didn't just fall apart when you picked them up, and a knife cut through them super easy. When eating, half the meat would come off with the first tug, and I never had a chewy piece. I liked the spiceyness, but the general public (at least here in the NorthEast) might like less hot spice.

All in all, not too shabby for a ribs-in-the-oven experiment. If they had some smoke flavor, and some grill marks here and there, I might not have known the difference. I think it certainly solidified my bias towards dry ribs. I liked that I could still taste the pork, but also the spices at the same time. Isn't that what it's about?