

Sweet & Saucy Smoked Pork Ribs

Sweet and saucy, with just the right touch of peppery heat, these slow-smoked ribs are as close as you can get to Dallas BBQ without a plane ticket. These fall-off-the-bone ribs are even more phenomenal when paired with the aged complexities of red Rioja Reservas. Their uniquely bold, fruit-forward notes are the perfect complement to a smoky and sweet flavor profile.

INGREDIENTS

- 2 Racks of Pork Spare Ribs
- Terry Black's Pork Dry Rub
- Worcestershire Sauce, for Spritzing
- Apple Cider Vinegar, for Spritzing
- Terry Black's Spicy BBQ Sauce
- Simple Syrup, Chilled



METHOD

1. Preheat your smoker to 225°F. Season the ribs generously on all sides with Terry Black's Pork Dry Rub.
2. Place the ribs in the smoker, and cold-smoke them for 30 minutes.
3. Increase the smoker temperature to 250°F. Every 30–45 minutes, rotate the ribs for even cooking and smoke exposure. Spritz lightly with Worcestershire sauce as needed to keep the ribs moist.
4. Raise the smoker temperature to 265°F–275°F. Continue cooking and spritz with apple cider vinegar or Worcestershire sauce when needed for color and moisture.
5. Around the 4 to 4½ hour mark, brush the ribs with Terry Black's Spicy BBQ Sauce while still in the smoker.
6. At about 5 to 5½ hours, check for a deep mahogany color. Remove the ribs, coat again with Terry Black's Spicy BBQ Sauce, and then wrap them tightly in foil, meat side up.
7. Return the wrapped ribs to the smoker at 300°F, and cook until the internal temperature reaches 190°F–195°F and the ribs feel tender.
8. Carefully unwrap the ribs, and brush them with chilled simple syrup. Flip the ribs to face meat side down, and rewrap them in the same foil.
9. Let the ribs rest for 30 minutes before slicing and serving.

SERVING & PAIRING SUGGESTION

Serve the ribs as a main dish, paired with a red Rioja Reserva to balance their smoky, sweet flavor profile with well-matured fruit-forward notes.