

## THE WAY THE COOKIE CRUMBLES



### **Barbecued Spareribs** (from Cooks Illustrated's *The New Best Recipe*)

Serves 4 (according to CI, but this would serve at least 6 people with my appetite)

At the end of about 2 hours, the coals were completely extinguished. Fortunately, the meat seemed cooked and tender by then. I didn't bother with barbecue sauce; the dry rub contributes plenty of flavor.

Dry rub:

3 tablespoons paprika  
1½ tablespoons chili powder  
1½ tablespoons ground cumin  
1½ tablespoons ground cumin  
1½ tablespoons dark brown sugar  
1½ tablespoons salt  
2¼ teaspoons dried oregano  
2¼ teaspoons sugar  
2¼ teaspoons ground black pepper  
2¼ teaspoons ground white pepper  
¾-1½ teaspoon cayenne pepper

2 full racks spareribs (about 6 pounds total)  
2 (3-inch) wood chunks or 2 cups wood chips  
2 cups barbecue sauce (optional)

1. Rub both sides of the rib with the dry rub and let stand at room temperature for 1 hour. (For stronger flavor, wrap the rubbed ribs in a double layer of plastic wrap and refrigerate for up to 1 day.)
2. Soak the wood chunks in cold water to cover for 1 hour and drain, or place the wood chips on an 18-inch square of aluminum foil, seal to make a packet, and use a fork to create about 6 holes to allow smoke to escape.
3. Meanwhile, light a large chimney starter filled a bit less than halfway with charcoal briquettes (about 2½ quarts, or 40 coals) and allow to burn until covered with a thin layer of gray ash. Empty the coals into one side of the grill, piling them up in a mound 2 or 3 briquettes high. Keep the bottom vents completely open. Place the wood chunks or the packet with the chips on top of the charcoal. Put the cooking grate in place, open the grill lid vents completely, and cover, turning the lid so that the vents are opposite the wood chunks or chips to draw smoke through the grill. Let the grate heat for 5 minutes and clean it with a wire brush.
4. Position the ribs over the cool part of the grill. Barbecue, turning the ribs every 30 minutes, until the meat starts to pull away from the bones and has a rosy glow on the exterior, 2 to 3 hours. (The initial temperature inside the grill will be about 350 degrees; it will drop to 250 degrees after 2 hours.)
5. Remove the ribs from the grill and wrap each slab completely in aluminum foil. Put the foil-wrapped slabs in a brown paper bag and crimp the top of the bag to seal tightly. Allow to rest at room temperature for 1 hour.
6. Unwrap the ribs and brush with the barbecue sauce, if desired. Cut the ribs between the bones and serve immediately.