

HOW TO COOK PORK SPARE RIBS

how we do it

THE 3-2-1 METHOD

INGREDIENTS

THE MEAT

3 lbs pork spare ribs
3 tbsp yellow mustard

THE SPICE RUB

our favorite:



OR TRY NOTORIOUS P.I.G.

THE SAUCE

our favorite:



OR TRY LILLIE Q'S

FIRST, WE GOTTA PREP: REMOVING THE MEMBRANE

The membrane is the tough and chewy layer of connective tissue that make your ribs tough to eat, so you're gonna want to remove it before cooking. Start by finding it: look for the thin layer of white-ish/silver-ish skin that covers the bone side of the ribs. Then, using a butter knife, loosen the membrane at one corner of the ribs. Once you get a good grip on the membrane, gently pull it off the ribs. Slowly and steadily, pull the membrane away from the bones until it is completely removed. Throw it away. Now we're ready to cook.

3 *Cook*

Preheat your oven, grill, or smoker to 180 degrees. For your grill, create direct and indirect heat zones. For your smoker, we recommend burning cherry wood. Grab some yellow mustard and slather the ribs with it - then season the ribs all over with your chosen spice mixture. Wait like 20 minutes for the rub to really adhere to the meat. Place the ribs on a wire rack inside a foil-lined baking tray onto your smoker / indirect heat side of the grill / oven. Cook for 3 hours undisturbed.

2 *Steam*

Set your ribs up for some steaming - grab two large sheets of heavy duty aluminum foil, layering them on top of one another. Add 4 tablespoons and 3 ounces of apple cider vinegar to the center of the foil - these ingredients are going to help you create the steam you need to complete step 2. Transfer your ribs directly from your cooking apparatus to the foil. Wrap the ribs up in the foil, creasing it and folding it over to ensure a tight seal - you don't want any steam to escape. Put the foil-wrapped ribs back onto the smoker / indirect heat side of the grill / oven and leave it for another 2 hours.

1 *Glaze*

Remove the ribs from the foil and grab your chosen sauce. We always like Lillie Q's, but Chef makes a mean Texas-style BBQ sauce that we whip together when we're feeling fancy. Place back in your cooking apparatus for 1 more hour, brushing with sauce every 15 minutes until you get a sticky crust. Remove the ribs and let them sit at room temperature for 30 minutes. If you've done this right, the meat is going to be extremely tender. You'll see some exposed bone, which can help guide your cuts.

AND BOOM YOU JUST MADE RIBS!

MAY OX BOX

A NOTE FROM CHEF

Sometimes, there's just one right way to do things. And with this spare ribs, the only way you should be doing them is using the 3-2-1 method. It's a foolproof way to achieve tender, juicy, flavorful ribs - I promise. This method involves cooking the ribs in three stages:

1. Three hours of smoking or baking unwrapped, allowing the rub to flavor the meat and the smoke to penetrate the ribs.
2. Two hours of cooking wrapped in foil, which steams the ribs and helps them to become more tender and moist.
3. One hour of cooking unwrapped again, during which the sauce is added and allowed to caramelize, creating a delicious crust on the ribs.

Following these instructions means you'll get perfectly cooked ribs with a delicious smoky flavor, a tender and juicy texture, and a bomb crust on the outside. And my favorite part? this method ensures consistency - the easily repeatable process means your ribs will taste the same way every time.

B. Wise

WHAT'S IN THE BOX

**SMOKED ONION &
CHEESE SAUSAGE**

**MEYER LEMON ZA'ATAR
WHOLE CHICKEN**

GROUND BEEF

JERK CHICKEN THIGHS

PORK SPARE RIBS

**CHARRED JALAPENO &
SPRING ONION SAUSAGE**