



HARPER'S
RESTAURANT

Harper's Baby Back Ribs

4 racks baby back ribs

Rub:

1 cup celery salt
½ cup course ground black pepper
½ cup garlic powder

Procedure:

- 1) Take rib and run knife down backside of rib three times to open membrane.
- 2) Sear ribs on a hot grill on both sides for 2-3 minutes.
- 3) Rub both sides of rib generously with spice mixture.
- 4) Cook ribs on indirect heat in slow smoker at 250 degrees for 6-8 hours. After 4 hours, baste occasionally with your favorite BBQ sauce. Check for doneness by pulling on rib bones. Ribs will be done when bone comes clean from meat with little resistance. Or....
- 5) Place ribs in oven safe pan and add two cups of water and 2 tablespoons liquid smoke. Cover tightly with aluminum foil and cook 6-8 hours at 250 degrees. Cool ribs completely and store in refrigerator. To serve, reheat on hot grill and baste with your favorite sauce or Harper's BBQ Sauce (recipe below).

Harper's BBQ Sauce Recipe

Ingredients:

4 cups apple cider vinegar
1 cup brown sugar
1/2 cup ketchup
1 Tbsp Tabasco sauce
1 tsp kosher salt
1 tsp table grind pepper
1 tsp onion powder
1 tsp crushed red pepper
2 tsp Worcestershire sauce

1. Combine all ingredients in a sauce pan. Bring to a boil over medium heat and stir until sugar dissolves.
2. Store at room temperature in a plastic container. Label and date.
Note: Sauce will separate while sitting. Be sure to stir vigorously before using.