

SMOKED ASIAN STICKY RIBS



Ingredients:

4 slabs St. Louis Style or Baby Back Ribs

JRG Rusty Dust

Spritz: 2 cups water, ½ cup of glaze (below), 2 tbsp of JRG Rusty Dust ½ cup rice vinegar, ½ cup of sake (optional)

Glaze:

2 cups of soy sauce

9 garlic cloves, finely minced

¾ cup dark sesame oil

1 cup of honey

¾ cup of water

3 tbsp of grated ginger

½ cup of ketchup

2 tbsp of Siracha

½ cup of sake (optional)

Let's Begin:

Step one: The night before prep the ribs. Remove the silverskin from the back of the ribs. This is optional, but the seasoning and glaze will penetrate the meat better and the flavor will be deeper. Rub the outside of the ribs with yellow mustard and season with JRG Rusty Dust. Ensure that both sides of the ribs are seasoned. Wrap and refrigerate until the next day. This can be done the same day as well. Doing it ahead of time not only makes it easier the next day but does improve the flavor some.

Step two: Prepare glaze. Mix all ingredients in a saucepan and warm until the sugars have dissolved. Remove ½ cup of the glaze to add to the spritz. Make the spritz.

Step three: Prepare your smoker or pellet grill using a fruit wood. You want to bring the smoker up to 225 degrees. Using a pellet grill is easier to maintain the desired temperature. Place the ribs on the smoker. Smoke them for 3 hours at 225 degrees. Every hour, spritz the ribs. This will help keep them from drying out and create the desired bark.

Step four: After three hours wrap the ribs in foil and place back on the smoker for 2 ½ additional hours.

Step five: Unwrap ribs, but keep in the foil and create a foil boat for the ribs to sit in. Glaze the ribs with the glaze. The glaze is made by taking the glaze ingredients in a pan over medium heat and allowing it to reduce until it thickens. Will reduce by about 1/3. Careful it can boil over quickly and once it does you will need to start over.

Step six: Unwrap ribs, keep in the foil and create a foil boat for the ribs to sit in. Brush the glaze on the ribs. Place back on the smoker in the foil boat for 30 minutes to allow the glaze to set on the ribs. They should be tender, but not fall of the bone.

Enjoy!