

Grilled Southern-Style Dry Rub Pork Ribs

From the Kitchen of [Deep South Dish](#)

1 recipe dry rub marinade (below)
1 (approx. 5 pound) rack pork spareribs
Wood chips and smoker box

For the Dry Rub Marinade:

2 tablespoons paprika
1 teaspoon freshly cracked black pepper
1 tablespoon brown sugar
1 teaspoon kosher salt
1/2 teaspoon celery seed
2 teaspoons of Cajun seasoning (like Slap Ya Mama), or to taste
1/4 teaspoon garlic powder
1/2 teaspoon dry mustard
1/2 teaspoon cumin

For the Mop Sauce:

1/4 cup apple cider vinegar
1/8 cup yellow mustard
Pinch kosher salt

1. Combine dry rub ingredients. Set aside a tablespoon of the rub and reserve for sprinkling on the ribs in the last few minutes of cooking, if desired.
2. Pull the papery skin off the back of the spareribs and rub half of the dry rub on the ribs; turn and rub the other half. Wrap and place in the refrigerator to marinate overnight, or up to 8 hours.
3. Preheat the grill and add ribs cooking over indirect heat for one hour. (see note below)
4. Brush generously on both sides with the mop sauce and continue cooking for another 1 to 1-1/2 hours, or until the ribs are tender and have shrunk back from the ends of the bone.
5. In the last 10 to 15 minutes of cooking, sprinkle with the reserved rub if desired.

Gas Grill Directions: If using wood chips, about 30 minutes before grilling, soak the wood chips in water. Drain and place into a smoker box, or make a tray out of aluminum foil. Place the smoker box over direct flame on the active side of the grill - the opposite side from where you plan to place the ribs. Light all the burners on the grill to high - you want to get the grill up to about 500 degrees, or hotter.

Once the chips begin to smoke, reduce the heat on the active side down to medium to medium high. You'll want to maintain a temperature of about 350 degrees, so adjust up or down as needed. Turn all of the burners off on the inactive side, where you plan to place the ribs. Under the inactive side where the ribs are going to be, carefully remove the grates and add a cheap aluminum foil tray right under the grates, on top of the heat tent (but not right on the burner), to catch the drippings, if desired. Fill it about halfway with water. Replace and oil the grates using a pair of tongs and a paper towel folded over several times and dipped in oil and place the ribs on the grate above the drip pan, if using one.

Grill the ribs without turning, over the inactive side of the grill, for one hour. Brush generously on both sides with the mop sauce and continue cooking for another hour to hour and a half, or until the ribs are tender and have shrunk back from the ends of the bone. In the last 10 to 15 minutes of cooking, sprinkle with the reserved rub if desired.

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