

## Hickory-Smoked Beef Ribs

Field Flicks | June 2004



- 6 LB. BEEF BACK RIBS
- 1 TBSP. GROUND BLACK PEPPER
- 2 TSP. CELERY SALT
- 2 TSP. GARLIC POWDER
- 4-6 CUPS HICKORY WOOD CHIPS
- 1/3 CUP MAPLE SYRUP
- 1/4 CUP STRONG BREWED COFFEE
- 1/4 CUP BOURBON
- 2 TBSP. WORCESTERSHIRE SAUCE
- 2 TSP. DRY MUSTARD
- 1 TSP. ONION POWDER
- 1/4 TSP. BOTTLED HOT PEPPER SAUCE
- 1 1/2 CUPS CATSUP

Start rib recipe by trimming fat from ribs. For rub, in a small bowl combine black pepper, celery salt, and garlic powder. Sprinkle mixture evenly over all sides of ribs; rub in with your fingers. Cover and refrigerate for at least 8 hours or up to 24 hours.

At least 1 hour before grilling, soak wood chips in enough water to cover. Drain before using. On a charcoal grill, arrange medium-hot coals and wood chips around a drip pan. Test for medium heat above drip pan. Place ribs, bone sides down and overlapping, on grill rack over drip pan. Cover; grill until tender (1 1/4 to 1 1/2 hours). Add more coals and chips as needed to maintain temperature and smoke.

Meanwhile, for sauce, in a medium saucepan combine maple syrup, coffee, bourbon, Worcestershire sauce, mustard, onion powder, and hot pepper sauce. Bring to boiling, stirring frequently. Stir in catsup. Return to boiling; reduce heat. Cover; simmer 15 minutes. Remove from heat. Brush 1/2 cup of sauce onto ribs twice during last 30 minutes of grilling. To serve, reheat remaining sauce until bubbly; pass with ribs. Cover and chill any remaining sauce for up to 3 days. Makes 8 servings.