

Best Baby Back Roasted Rib Rub

Hello, Richard here. I'm usually behind the scenes here at Taracooks but when Tara recently had the opportunity to appear on the Better Nashville show on Channel 4 again, we teamed up to make a couple of recipes that are out-of-this-world good. One of them is Baby Back Ribs using Tara's Best Roasted Rib Rub. Here's the recipe for the rub.

- 6 Tablespoons brown sugar
- 6 Tablespoons paprika
- 3 Tablespoons black pepper
- 3 Tablespoons garlic powder
- 2-3 Tablespoons instant coffee
- 1 Tablespoon celery salt

- Kosher Salt
- Dijon Mustard

Mix together the brown sugar, paprika, pepper, garlic powder, instant coffee, and celery salt. Store rib rub in a shaker or zip lock bag until ready to use.



First a few basics about the smoker grill. We are not going to grill over an open flame. We are going to slow cook the ribs allowing the heat and smoke from the firebox on one end of the grill to pass through to the other end and out the chimney. You'll notice that I'm using a metal canister to start the charcoal. This gets the charcoal going faster than starting it in the firebox.

Now if you work as a team, like we do, by the time one person has the smoker grill hot and ready to go, the other can have the ribs ready with the spice mix, salt and mustard.

So while I'm getting things heated up outside, Tara is preparing the ribs in the kitchen. She starts with a sprinkle of salt, then brushes Dijon mustard on both sides and finally a generous dusting of the seasoning mix on both sides. The ribs are then wrapped in foil for cooking. This keeps them moist as they cook.

When your smoker grill reaches 300 degrees, your ready to put the ribs on. Allow 2 hours of cooking time and try to maintain 300 degrees. You may have to add hot charcoal, or open the vent on the firebox to increase the temperature. To decrease the temp you can close the firebox vent.

When you have about 30 minutes to go open the top of the foil being careful not to let the juice run out so that the smoke can do its magic on the meat.

Isn't it great being a carnivore?

Stay tuned for another smoking' good recipe coming soon. And be sure to watch (or TiVo) the Better Nashville show on Thursday, Sept. 17 at 1:00 PM Central time.