



**servings:** 6 | **prep time:** 45 minutes | **cook time:** 1 hour 30 minutes | **cut:** spareribs | **method:** smoke

## spicy smoked spareribs

Thyme and coriander bring out an earthiness in our spicy smoked spareribs.

### INGREDIENTS:

- 1 *Chairman's Reserve*<sup>®</sup> St. Louis style pork spareribs, cut crosswise into 3 to 4 rib pieces
- 2 tablespoons kosher salt
- 2 tablespoons packed dark brown sugar
- 1 tablespoon coarsely ground black pepper
- 1 tablespoon chili powder
- 1 tablespoon ground cumin
- 1 tablespoon paprika
- 1 tablespoon dried thyme leaves
- 1½ teaspoons coriander

### DIRECTIONS:

1. Combine all ingredients; press evenly into pork spareribs.
2. Prepare grill for indirect cooking by igniting equal number of charcoal briquets on each side of fire grate, leaving space in center. When coals are medium and ash-covered (25 to 30 minutes), add 3 to 4 more briquets to each side. Place aluminum foil drip pan in center of grate between coals. Position grid with handles over coals so briquets may be added during grilling as needed.
3. Place spareribs, bone side down, in center of grid over drip pan. Grill spareribs, covered, 1½ hours or until fork tender. (Add 3 to 4 briquets per side every 30 minutes to maintain heat level.)

**servings:** ½ | **calories:** 670 | **total fat:** 50g | **sodium:** 1650mg | **total carbohydrate:** 6g | **protein:** 48g