

Stovetop Smoker Memphis-Style Baby Back Barbecue Ribs

Recipe courtesy Emeril Lagasse, 2005



4 to 5 pounds baby back ribs (2 full slabs)
2 tablespoons kosher salt
1 tablespoon dark brown sugar
1 tablespoon paprika
3/4 teaspoon granulated garlic powder
1 1/2 teaspoons granulated onion powder
1/2 teaspoon cumin powder
1 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
Barbeque Sauce, recipe follows

Place the ribs on a large baking sheet. In a small mixing bowl, combine the kosher salt, brown sugar, paprika, garlic powder, onion powder, cumin, black pepper, and cayenne. Stir well to combine. Divide the mixture evenly between the racks and rub well onto all sides. Wrap the ribs in 2 layers of plastic wrap. Allow to sit undisturbed for at least 20 minutes, and up to 8 hours before proceeding. (Refrigerate if ribs sit longer than 20 minutes.) Remove the ribs from the refrigerator and allow to come to room temperature for 1 hour. Prepare a stovetop smoker according to the manufacturer's instructions. Remove the plastic wrap and place the ribs on the rack in the stovetop smoker. Close the lid and smoke for 1 hour over low heat. Preheat the oven to 275 degrees F.

Remove the ribs from the smoker and place on a foil-lined baking sheet. Generously brush the ribs on both sides with the sauce and cover with aluminum foil. Bake for 2 hours. Remove from the oven and allow to rest, covered, for 20 minutes. Using a sharp knife, slice between the ribs and serve, with additional sauce on the side.

Barbeque Sauce:

1/2 cup red wine vinegar
1 cup chopped yellow onion
1 tablespoon minced garlic
1/4 cup light brown sugar
2 teaspoons hot pepper sauce
1 cup ketchup

Recipe Summary

Difficulty: Easy

Prep Time: 25 minutes

Inactive Prep Time: 1 hour

Cook Time: 3 hours

Yield: 2 main course or 4 to 6
appetizer servings

User Rating: ★★★★★☆

1 teaspoon lemon zest
1/4 cup fresh lemon juice

Combine all of the ingredients in a blender and blend until smooth. Transfer to a nonreactive saucepan and simmer for 20 minutes to allow the flavors to marry. Use immediately, or refrigerate in a nonreactive, airtight container for up to 2 weeks.

Yield: 1 3/4 cups

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