



"Jeff's Naked Rib Rub" Recipe

Ingredients

1 Cup Dark Brown Sugar
1/2 Cup Paprika (*Regular, Hungarian or smoked are all good*)
2-1/2 TBS Coarse (Salad Grind) Black Pepper
1-1/2 tsp Chili Powder (*commercial brand like McCormick's*)
1-1/2 TBS Garlic Powder
1-1/2 TBS Onion Powder
1 tsp Cayenne (Red Pepper)
2 TBS Kosher Salt

Instructions

This recipe is unbelievably a very simple recipe as far as ingredients but the amounts and process are absolutely paramount.

In a large shallow dish measure out the dark brown sugar and the paprika. At this stage it is necessary to make sure all lumps are worked out and that the paprika is mixed evenly with the brown sugar.

Once the mixture is smooth in texture continue to add 1 dry ingredient at a time mixing well and removing the lumps each time either with a fork or a pair of clean hands works well also.

Makes 2 cups of rub, enough to coat 2 slabs of spare ribs...feel free to double the recipe. Make sure the rub stays dry and airtight until ready to use.

To Use

Wash the ribs thoroughly, lay on a flat surface and remove membrane. With boney side up, apply a light coat of regular yellow mustard to the ribs then sprinkle enough rub on the entire surface of the meat so that you can no longer see the meat.

Wait a couple of minutes for the rub to start looking wet then very carefully and tenderly turn the slab over to a meaty side up configuration. Once again, apply a light coat of regular yellow mustard then sprinkle enough rub to where you can no longer see the meat and wait for the "wet" appearance.

Note: The yellow mustard acts as a sticking agent for the rub and loses its mustard flavor during the smoking process.

These babies are now ready for the smoker... meaty side up of course at optimum temp of 230 degrees for 6-7 hours or until the ribs are tender enough to your liking.

You will not need sauce with these.... trust me! This rub is also excellent on beef and poultry.

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"Goodness Gracious Sakes Alive" Barbecue Sauce Recipe

Ingredients

2 Cups Ketchup
1/4 Cup Molasses (If you are using a really strong flavored molasses like Brer Rabbit® reduce amount to 1/8 Cup equivalent to 2 TBS)
3 tsp Worcestershire Sauce
Juice from 1/2 Fresh Lemon (Approx. 2 TBS)
1/2 tsp Tabasco® Brand Hot Sauce
3/8 Cups Dark Brown Sugar
1/2 tsp Cayenne (Red Pepper)
2 Cloves Minced Fresh Garlic
1 TBS Coarse (Salad Grind) Black Pepper

Note: for a milder sauce, cut the Black Pepper to 1/2 TBS instead of a full TBS. This sauce will get more intense in flavor as it sits in the fridge for a day or two.

Instructions

In a small sauce pan add the ketchup and the molasses then using the same measuring cup add the Worcestershire sauce, lemon juice, and Tabasco mixing it all around to make sure all ingredients end up in the sauce pan and are not left in the bottom of the cup.

Add the dark brown sugar and the cayenne to taste. Note: the cayenne will strengthen in flavor as the sauce cools so it is wise to add a little less than you think is enough. The above amounts are suited to my personal taste but I have a very southern tongue and may be too spicy for some.

The dark brown sugar can be modified slightly as well if you tend to like a sweeter or less sweet sauce. I recommend making your first batch exactly to the recipe and then modifying sweetness and heat on later batches according to the varying tastes of you and your family.

The 2 cloves of fresh garlic should be minced into very small pieces but not so small that it becomes juice.... you should be able to see the tiny pieces floating in the sauce when complete. It serves to add good flavor and excellent texture.

Add the coarse black pepper per the recipe and allow to simmer for 15 minutes to combine the flavors.

Makes about a pint and a half of sauce that is excellent on Beef, Pork and Poultry
Serve warm and expect to be worshipped by all!

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Rub Recipe FAQ

What Kind of Paprika Should I Use in the Rub?

There are different types of paprika including Hungarian sweet and even smoked. These have been tested and they are very good in the rub but most of the time I just use the commercial type of paprika such as McCormick's like you'd find at your local grocery store or supermarket.

Can I Use a Blender to Smooth the Rub Out?

You can but I think one of the things that makes this rub unique is the texture and the blender would sort of take that away. That may be what you want and if so fine but I recommend that you try it as is first then decide if you'd rather have it completely smooth.

The best way that I've found to get a good consistency without using a blender is to mix it up then put it in a Ziploc bag. Knead the bag to work out any lumps and to mix the ingredients together. To save time, you could also just place the ingredients into a large Ziploc bag from the start.

What is the Best Way to Store the Rub?

I recommend making the rub as you need it but you can make it ahead of time if you need to and even store it very well if you need to. To make it ahead of time, I recommend leaving out the brown sugar and only mixing together the other ingredients. When you're ready to use it, add 1 cup of brown sugar to 1 cup of the other mix and blend well. Since the brown sugar is what tends to clump and get a little dry and stale, this will make it seem much fresher.

If you want to go ahead and mix it all up ahead of time, put the rub into an airtight container such as a Ziploc bag and make sure to get all of the air out before you zip it closed. Place the bag of rub in the freezer for safe keeping.

The Rub is too Spicy.. How Can I Tone it Down a Little?

I wouldn't call the rub spicy by most folks' standards, however, for more sensitive palates or for people that are used to a more bland diet, it may come across that way.

The heat in my rub comes from the black pepper and the cayenne (red pepper). To tone it down, simply remove some of those (2) ingredients. My recommendation, based on what I have seen folks do in the past and it seems to work is to eliminate the Cayenne altogether and reduce the 2-1/2 TBS of black pepper to only 1 TBS.

This should get you in the ballpark of where you want to be. If you need further help, I am always happy to help via email. We can work together to modify the rub to your liking.



Barbecue Sauce Recipe FAQ

Why Does the Recipe Call for 3/8 Cup of Brown Sugar?

Well, I do admit that's a strange measurement but really, it's just ½ cup with 2 TBS of the brown sugar removed. The recipe originally had ½ cup but in the process of tweaking it to make it perfect, I felt that it needed a little removed and that's just what happened.

You can use ½ cup of that is easier and most folks will not notice a difference.. I'm just a little more picky than I should be;-)

The Barbecue Sauce is Too Spicy.. Can I Make it Mild Somehow?

Just like in the rub, the sauce gets a lot of its heat from the black pepper. It also has some Tabasco brand hot sauce and a little cayenne. I feel that the spicy is offset by the sweet and has a good balance but if you need to tone it down, you can do so by eliminating the Cayenne pepper and reducing the black pepper to only ½ TBS. I am more than happy to work with you via email to modify the recipe to your liking if you so desire.

What Kind of Ketchup is the Best?

Well, that's a very personal question and everyone has their favorite but I like to use either Hunt's or Heinz brand ketchup. Hunt's now has a ketchup that has no high fructose corn syrup and that's what I've been using for the last while. I think it does a great job in the sauce and the flavor is just the way I like it.

How Do I Store the Barbecue Sauce.. and How Long?

Put the barbecue sauce in a jar with a lid and place it in the fridge for long-term storage. I am not sure exactly how long it will keep but I have used it for up to a month or two and it seems to maintain it's good flavor throughout. The caveat to this is that the oils in the peppers leach out into the sauce during this process causing it to get a lot spicier over time.