

9-8-2010 - THIS IS A RIB RECIPE, BASED ON MY KILLER COCOA CHILI SPICE MIX.

I've eliminated a number of the herbs that likely will burn after 6 or more hours in a smoker, but I don't think you'll miss them.

ED'S CHICAGO COCOA CHILI RIBS !!!

HARDWARE :

Plastic wrap

1 sturdy half-sheet aluminum baking sheet

Available space in your refrigerator (33-38 degrees F)
(or a giant cooler half-filled with ice)

A BBQ Smoker or Grill capable of cooking long periods at
temps of 220-250 F (and lots of charcoal)

SOFTWARE :

1 full slab of St. Louis style ribs
(aka spare ribs with tips removed).

THE KILLER COCOA CHILI DRY RUB:

Don't like my mix ratios? make your own!)

Make ahead of time and store in an airtight container.

DRY RUB:

(this is enough to generously cover 1 slab of ribs)

1 tablespoon kosher salt

2 teaspoons black pepper

1 teaspoon ancho chili pepper

1 tablespoon ground cumin

1 tablespoon freshly ground coriander seed

1/2 tablespoon paprika (sweet hungarian)

1 tablespoon granulated garlic

1/2 tablespoon granulated onion

3/8 cup brown sugar

1/8 cup hershey's cocoa powder

Most of the ingredients are approximate.

If you want it more spicy, add/substitute cayenne for the ancho chili.

BRAISING LIQUID (OPTIONAL):

8 oz (1 cup) Kentucky Bourbon

8 oz (1 cup) apple juice

4 oz (1/2 cup) apple cider vinegar

Place a steel or aluminum container under the grates in the cooking chamber (not in the fire box! if you're using a grill, place this on the side of the grill WHERE THE COALS AREN'T). Fill the container with the braising liquid. It will slowly steam and evaporate throughout the cooking.



THE DOWN AND DIRTY:

AKA "How To Make Ed's Chicago Cocoa Chili Ribs."

1. Clean and trim the ribs, remove the membrane. Cut off the extra "chain" flap of meat from the back side of the ribs.
2. Cover a heavy aluminum baking sheet with a few overlapping layers of plastic wrap, leaving extra wrap over the edges. (you'll be wrapping up a rack of ribs with the plastic wrap later).
3. Place one slab of ribs on top of the plastic wrap covered sheet in the center.
4. Pour half of the spice rub onto the first rack of ribs and pack it on with your hands (guess why they call it a rub). Apply the rub to both sides of the rack and also to the chain.
5. Wash your hands... and then wrap up the first rack completely in the plastic wrap (don't wrap up the baking sheet, just the slab of ribs).
- 5a. Repeat for additional slabs of ribs.
6. Place rubbed and wrapped rack of ribs in the refrigerator for 4-12 hours or overnight.
7. **COOK 'EM!** Many people have different methods of cooking ribs. I use the low and slow method in a large offset smoker (like the Charbroil Silver Smoker). Rotate the ribs once or twice during cooking, as there will surely be a hotter side of your grill or smoker.

225-250 DEGREES FAHRENHEIT for about 5-6 hours.

The chain strip will be done before the ribs are.

Tips: When smoking ribs, I prefer hickory wood chips over mesquite. Use apple wood if you can find it. Have plenty of charcoal on hand, more than you think you'll need. Keep an eye on your smoker temperature. Plan to replenish your firebox at least twice. Look into buying or making a charcoal basket for your firebox. (also, look up the "minion method" of cooking.

Practice, practice, practice..

Check bbq smoking websites like www.amazingribs.com for tips on cooking ribs and optimizing your smoker's temperature stability.

The Killer Cocoa Chili Spice Rub and rib recipe is ©2007-2010 Edward Heller

You may use this recipe and spice rub for your personal use, but if you make money from this recipe or spice rub mix, you better send me some ! (money, that is.) Eddie needs a new pair of shoes!

MMM... RIB-A-LICIOUS!