

## Pork Ribs on a 22 ½” Weber grill

- Begin w/34 briquettes – burn until white and place all on one side of smoker
- Trim and Season rib (*although a gas grill works great, too!*).
- Sear meat side over direct heat for 5-10 minutes, continuously moving to avoid burning and until seasonings adhere to meat and rib is lightly caramelized.
- Sear bone side for 5 minutes, continuously moving to avoid burning.
- Lightly sauce meat side.
- Place on indirect heat side, meat side down thickest portion closest to fire.
- Lightly sauce bone side.
- Cover and cook for 30 minutes at approximately 285-300 degrees.
- Add 8/12 briquettes (or however many needed to maintain 285-300 degrees) cook at 285-300 degrees for an additional 30 minutes.
- Add 12 briquettes (or however many needed to maintain 285-300 degrees) and cook for 30 more minutes.
- Spread remaining coals evenly over the bottom of the grill.
- Lightly sauce the meat side of the ribs.
- Place rib meat-side-down directly over coals and allow the heat and smoke to caramelize the outside of the ribs until nice and golden brown.
- Beware of flare-ups (may need to move around).
- If appropriate, sauce-bone-side, repeat procedure.
- All Weber grills are different – 275 degrees in one may be 300 degrees in another – so the recipe will improve the more you do it and the better you get to know your smoker.