

# Best “Low And Slow” Barbecue Starts With A Smoker

(NAPSA)—A growing number of smokers are appearing in backyards across the country. In fact, according to the 20th Annual Weber GrillWatch Survey, smoker ownership among U.S. grill owners has climbed from 12 to 17 percent during the last four years. Fans of this “low and slow” barbecuing turn to smokers, as they allow food to develop deep flavors while cooking at lower temperatures.

“Flavor and tenderness are the top two components of great barbecue,” says Chef Jamie Purviance, author of the new top-selling cookbook “Weber’s Way to Grill.” “The best way to achieve a distinct smoky flavor and moist, tender barbecue is by using a water smoker. It’s the easiest to use for this kind of cooking and allows you to smoke foods at temperatures well below 300 degrees for many hours.”

Weber’s Smokey Mountain Cooker smoker has been a staple at worldwide barbecue competitions and backyards alike. For tips on using a water smoker or smoking foods on a gas or charcoal grill, visit [www.weber.com/recipes/tips](http://www.weber.com/recipes/tips).

Try this delicious recipe from “Weber’s Way to Grill”:

## Slow-Smoked Spareribs With Sweet-and-Sour Barbecue Sauce

### Rub

- 3 tablespoons kosher salt
- 2 tablespoons pure chile powder
- 2 tablespoons light brown sugar
- 2 tablespoons granulated garlic
- 2 tablespoons paprika
- 4 teaspoons dried thyme
- 4 teaspoons ground cumin
- 4 teaspoons celery seed
- 2 teaspoons freshly ground black pepper
- 4 racks St. Louis-style spareribs

### Mop

- 1 cup apple juice



## Slow-Smoked Spareribs with Sweet-and-Sour Barbecue Sauce

- ½ cup apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 5 fist-sized chunks hickory or apple wood (not soaked)

### Sauce

- 2 cups ketchup
- 1 cup apple juice
- ½ cup apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 2 tablespoons honey
- 2 tablespoons reserved rub

1. Prepare your smoker, following manufacturer’s instructions, for indirect cooking over low heat.

2. In a medium bowl, mix the rub ingredients. Set aside 2 tablespoons for the sauce.

3. Remove the tough flap of meat called the skirt, hanging from the bone side of a full rack of spareribs. Cut off the long strip of meat, called the brisket, which runs along the bottom of the rack. Also trim off any meat dangling from either end of the spareribs. Use a dinner knife to get under the membrane and lift it so that you can grab an edge with paper towels, and peel off the membrane. Season the ribs all over with the rub, putting more of it on the meaty sides than the bone sides.

4. In a small bowl, mix the mop ingredients.

5. Smoke the spareribs, adding 2 wood chunks at the start of cooking and 1 chunk each hour after that, until the chunks are gone. Cook until the meat has shrunk back from the bones at least ½ inch in several places and the meat tears easily when you lift each rack, basting the ribs on both sides with the mop every 2 hours. The total cooking time could be anywhere between 5 and 6 hours. Not all racks will cook in the same amount of time. Maintain the temperature of the smoker between 225° and 250°F by opening and closing the vents.

6. In a medium saucepan over medium heat, mix the sauce ingredients and cook for about 5 minutes. Remove the saucepan from the heat.

7. When the meat has shrunk back at least ½ inch in several places, lightly brush the ribs on both sides with sauce.

8. Cook the ribs for 30 to 60 minutes more. Remove them from the smoker and, if desired, lightly brush the ribs on both sides with sauce again. Then cut the racks into individual ribs. Serve warm with the remaining sauce on the side. Makes 8 servings.

For more information, visit [www.waytogrill.com](http://www.waytogrill.com).