

(continued from page 98)

- ¼ cup apple cider vinegar
- ¼ cup sugar
- 1 tbsp. kosher salt
- 1½ tsp. cayenne
- 1½ tsp. celery seeds
- 1½ tsp. garlic powder
- 1½ tsp. ground cumin
- ¼ tsp. fresh lemon juice

1 Make the rub: Mix sugar, paprika, pepper, salt, chili, garlic, and onion powders, and cayenne in a bowl. Rub onto ribs. Let sit at room temperature for 1 hour.

2 Meanwhile, make the sauce: In a bowl, whisk together ketchup, vinegar, sugar, salt, celery, cumin, cayenne, garlic powder, and lemon juice; set aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks or chips (see page 100). Place ribs, meat side up, on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting with sauce the last 45 minutes of cooking, until the tip of a small knife slips easily in and out of the meat, 2–4 hours. Serve with remaining sauce.

Chicago-Style Rib Tips

SERVES 6

Rib tips, pictured on page 82, the flavorful ends removed from spare-ribs, are famous at Uncle John BBQ on Chicago's South Side.

FOR THE RUB:

- ¼ cup light brown sugar
- 2 tbsp. kosher salt
- 1 tbsp. chili powder
- 2 tsp. ground black pepper
- 1 tsp. cayenne
- 1 tsp. dried sage
- 1 tsp. onion powder
- 1 tsp. Old Bay seasoning
- 4 lb. pork rib tips

FOR THE SAUCE:

- ½ cup ketchup
- ½ cup pineapple juice
- ¼ cup light brown sugar
- 2 tbsp. apple cider vinegar
- 1 tbsp. chili powder
- 2 tbsp. sugar
- 2 tbsp. Worcestershire sauce
- 1 tsp. dry mustard powder
- 1 tsp. kosher salt
- 1 tsp. ground black pepper
- ½ tsp. celery seeds
- ½ tsp. garlic powder

1 Make the rub: Mix sugar, salt,

chili powder, pepper, cayenne, sage, onion powder, and Old Bay in a bowl. Rub ribs all over with spice mixture. Let sit 1 hour.

2 Meanwhile, make the sauce: In a 2-qt. saucepan, whisk together ketchup, juice, sugars, vinegar, Worcestershire, chili powder, mustard, salt, pepper, celery, and garlic powder; bring to a simmer over medium heat. Cook, stirring, until thickened, 25–30 minutes; set sauce aside.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using hickory wood chunks or chips (see page 100). Place tips on grill grate. Maintaining a temperature of 225°–250° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting with sauce the last 30 minutes of cooking, until the tip of a small knife slips easily in and out of the meat, 3–4 hours.

Lexington Pulled Pork

SERVES 12

In Lexington, North Carolina, pork shoulder, pictured on page 58, is chopped and served with a tart tomato-based sauce.

FOR THE RUB:

- 4 tsp. sweet paprika
- 1 tbsp. dark brown sugar
- 1 tbsp. kosher salt
- 1 tsp. dry mustard powder
- 1 tsp. garlic powder
- 1 tsp. ground black pepper
- 1 tsp. ground white pepper
- 1 tsp. cayenne
- 1 bone-in, skinless pork shoulder (about 6 lb.)

FOR THE SAUCE:

- 3 cups ketchup
- 2 cups apple cider vinegar
- 2 cups water
- 2 tbsp. sugar
- 4 tsp. kosher salt
- 2½ tsp. ground black pepper
- 1½ tsp. cayenne

1 Make the rub: Mix paprika, sugar, salt, mustard, garlic powder, both peppers, and cayenne in a bowl. Rub pork all over with spice mixture. Let sit at room temperature for 1 hour.

2 Meanwhile, make the sauce: In a 4-qt. saucepan, whisk together ketchup, vinegar, sugar, salt, pepper, cayenne, and 2 cups water; bring to a simmer over medium-high heat. Cook, stirring, until slightly thickened, about 15 minutes; cool.

3 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using hickory wood chunks or chips (see page 100). Place shoulder on grill grate. Maintaining a temperature of 225°–275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook until a thermometer inserted in the thickest portion reads 190°, 4–6 hours. Remove shoulder from grill; let rest for 20 minutes. Shred pork, discard bones, and toss in a large serving dish with 1½ cups of the sauce. Serve with remaining sauce.

Memphis-Style Dry Ribs

SERVES 4–6

Charles Vergos, the late proprietor of the beloved Memphis restaurant Rendezvous, invented this style of ribs, pictured on page 80, served “dry,” with no sauce.

- 6 tbsp. kosher salt
- 2 tbsp. dark brown sugar
- 2 tbsp. paprika
- 1 tsp. dried oregano
- 1 tsp. ground black pepper
- 2 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. dried thyme
- 1 tsp. dried marjoram
- 1 tsp. dried parsley
- 1 tsp. ground cumin
- 1 tsp. dry mustard powder
- 1 tsp. celery seeds
- ½ tsp. cayenne
- ½ tsp. ground fennel seeds
- ¼ tsp. ground white pepper
- 2 racks St. Louis-cut pork spareribs (about 3 lb. each)
- ¾ cup apple juice

1 Mix together 2 tbsp. salt, sugar, paprika, black pepper, oregano, garlic, onion, thyme, marjoram, parsley, cumin, mustard, celery, cayenne, fennel, and white pepper in a bowl. Rub pork all over with all but 2 tbsp. of the spice mixture. Let sit at room temperature for 1 hour or chill overnight. Whisk together remaining salt and spice mixture with apple juice and ¾ cup water in a bowl; set basting sauce aside.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using apple wood chunks or chips (see page 100). Place ribs, top side down, on grate. Maintaining a temperature of 225°–275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook, turning once and basting with sauce every 20

minutes, until the tip of a small knife slips easily in and out of the meat, 2–4 hours.

Smoked Prime Rib With Peach-Chipotle Sauce

SERVES 10

Elizabeth Karmel, executive chef and partner of Hill Country Barbecue Market in New York City, gave us this recipe for succulent, smoked prime rib, pictured on page 74.

- 1 cup light brown sugar
- ¾ cup chunky peach preserves
- ½ cup ketchup
- ¼ chili sauce, such as Heinz
- ¼ cup apple cider vinegar
- ¼ cup Worcestershire sauce
- ¼ cup plus 1 tsp. kosher salt
- 2 tbsp. molasses
- 2 tbsp. rice vinegar
- ½ tsp. chipotle chile powder
- 1 28-oz. can whole, peeled tomatoes, crushed by hand
- ¼ cup ground black pepper
- 2 tsp. cayenne
- 1 7-rib prime rib roast (about 16–18 lb.), untrimmed

1 Whisk together sugar, ½ cup peach preserves, ketchup, chili sauce, vinegar, Worcestershire, 1 tsp. salt, molasses, chile powder, and tomatoes in a 4-qt. saucepan and bring to a simmer over medium heat; cook, stirring, until thickened, about 30 minutes. Transfer to a blender and puree; pour into a bowl and stir in remaining preserves; chill.

2 Prepare your grill using the kettle grill, bullet smoker, or gas grill method, using oak wood chunks or chips (see page 100). Combine remaining salt with pepper and cayenne in a bowl, and rub over prime rib. Place prime rib, fat side up, on grill grate. Maintaining a temperature of 225°–275° (if using a kettle grill or bullet smoker, replenish fire with unlit coals, as needed, to maintain temperature; see page 104), cook until a thermometer inserted in the center reads 130°, 4½–5 hours for medium-rare. Remove prime rib from grill and let rest, loosely covered with foil, for 20 minutes before slicing. Serve with sauce on the side.

Facing page, barbecue sauces. Top row, from left: coffee barbecue sauce; Texas mopping sauce; eastern North Carolina sauce. Middle row: Georgia barbecue sauce; bourbon barbecue sauce; Memphis-style wet sauce. Bottom: Kentucky dip; Carolina gold sauce; Dr. Pepper barbecue sauce