

Barbecue / Tex-Mex

Main Courses

Texas-Style Smoked Glazed Pork Ribs

⌚ Prep: 20m 🔥 Cook: 240m ❄️ Rest: 55m Σ Total: 315m 🍽️ 4 servings



📺 Video ref: La Capital (Óscar Herrera)

MISE EN PLACE / INGREDIENTS [11]

- ☐ 1 rack (3.5 lbs) St. Louis cut pork spareribs
- ☐ 0.25 cup Dark brown sugar
- ☐ 1 tbsp Garlic powder
- ☐ 1 tbsp Coarse black pepper
- ☐ 3 tbsp Unsalted butter, sliced
- ☐ 1 cup Barbecue sauce (Sweet Baby Ray's)
- ☐ 2 tbsp Yellow mustard (binder) (French's)
- ☐ 2 tbsp Smoked Spanish paprika (Badia)
- ☐ 1 tbsp Kosher salt
- ☐ 0.5 cup Apple cider vinegar (for spritzing and foil wrap)
- ☐ 2 tbsp Clover honey (for foil wrap)

🛒 US SUPERMARKET BRAND GUIDE

St. Louis Ribs: Pork St. Louis Spareribs
Even thickness and fat ratio across the rack. • 📍 Pork counter.

Barbecue Sauce: Sweet Baby Ray's Barbecue Sauce
High sugar and molasses content sets into a glossy mahogany lacquer at 250°F (121°C). • 📍 Condiments aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Prep & Rub

⌚ 15 min

Peel off the back membrane. Rub ribs thinly with yellow mustard as a binder and coat evenly in brown sugar, smoked paprika, garlic powder, kosher salt, and black pepper.
✓ Checkpoint: Uniformly seasoned rack.
- 2

Initial Smoke

⌚ 3h (180m)

Smoke at 250°F (121°C) indirect heat for 3 hours, spritzing hourly with apple cider vinegar.
✓ Checkpoint: Firm caramelized mahogany bark.
- 3

Butter Foil Wrap

⌚ 1.5h (90m)

Wrap tightly in heavy-duty aluminum foil with sliced butter, honey, and a splash of apple cider vinegar. Cook at 250°F (121°C) for 1.5 hours until internal temp reaches 195°F–205°F (90°C–96°C).
✓ Checkpoint: Bones exposed 1/2 inch at edges.
- 4

Glaze Finish

⌚ 30 min

Unwrap ribs, brush with BBQ sauce, and smoke uncovered at 250°F (121°C) for 30 minutes until the glaze sets.
✓ Checkpoint: Shiny, sticky glazed ribs.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)**
USDA Food Safety Minimum (≥145°F / 63°C) vs Culinary Collagen Target (195°F–205°F / 90°C–96°C): While whole-cut beef and pork are pathogen-safe at 145°F (63°C), slow-braised and roasted cuts must reach 195°F–205°F (90°C–96°C) so tough connective collagen melts into silky, fork-shreddable gelatin.

👁️ **MASTER DONENESS CHECKPOINT:**
Meat pulls back 1/2 inch from bone tips, passing the bend test without falling apart.

🔬 **WHY IT WORKS:**
The 3–2–1 Method: Smoking bare at 250°F (121°C) sets the bark, wrapping with butter, honey, and apple cider vinegar melts connective tissues to 195°F–205°F (90°C–96°C), and unwrapping glazes sauce into a lacquer.

⚠️ **TROUBLESHOOTING:**
Ribs too mushy: Keep foil wrap under 1.5 hours at 250°F (121°C).