

## **BBQ Rack of Baby Back Ribs**

2 racks of Baby Back Ribs

4 ears of fresh corn, in husk with silk hanging out - silk should be nearly all black

8 stalks of organic (optional), whole carrots

8 stone-ground, whole grain wheat rolls

Garden salad for 4

Mike's Red Spice BBQ Rub & Meat Seasoning

Mike's Arkansas Original Hickory Pit BBQ Sauce (if you want to "wet" them after grilling or baste during grilling)

Apple Cider Vinegar

Lemon juice

Prepare ribs 48 hours in advance of meal: Place racks in a large pan and lay flat, bone side up. Note: bone side is side with mostly white fascia and void of red meat, the "underside" of the rack. Carefully, with a really sharp knife, remove the "skirt" and "flap." The skirt is the white sheet that covers the bones. The flap is the white flap of fascia on the small end of the rack. Mix a bowl of Mike's Red Spice BBQ baste according to directions on the back of the bag (it should not be a thick paste – you want to "paint" the ribs with this). Add two tablespoons lemon juice to baste. Stir with small whisk or basting brush until rub is thoroughly dissolved - about 2 or 3 minutes. Dip brush into basting sauce and brush heavily on bone side of ribs. Turn ribs to meat side up and baste heavily, distributing the peppercorns in the rub evenly across rack. Make some more baste if you run out before covering the entire rack. Cover pan with aluminum foil and set aside for 30 minutes to marinate. Or, if you don't have a pan that size, wrap each rack in two layers of heavy aluminum foil and seal the ends well.

Start the ribs about two hours before you plan to eat: Place the ribs, bone side to heat (down), on the lowest grate if a grill, center of grate, and keep temperature between 190° to 210° (Ribs are best prepared "low and slow"). Close the lid and make another bowl of BBQ baste and rinse the pan that held the ribs. After about 20 minutes, baste the meat side that is up, lightly with the basting sauce. Cover and cook for about 30 to 45 minutes. If you want St. Louis style wet ribs, baste with wet Mike's Arkansas Original Hickory Pit BBQ sauce every half hour after the basting process. Don't lift the lid and look often, and stop poking your meat!, you will dry it out. The ribs are cooked thoroughly when bone side is a dark, golden brown and the meat side is dark red but not burned.

When ribs are done, remove, wrap in foil to preserve heat and moisture and set aside. When handling the finished rack, keep the meat side up always to retain moisture.

Prepare the vegetables if using the grill or smoker after the meat is removed: Place corn in husks, silk end down in a large pan and cover with water. Set aside for 30 minutes to soak. Cut stalks off the carrots and snip the root end off. Scrub under cold water wash and set aside, drained. Place the corn and carrots on the lowest cooking grate. Put the corn in the center and circle with the carrots. Close the lid and cook covered for 7 minutes. Turn the carrots and lower the lid for another 7 minutes. Turn the corn and move the carrots the farthest away from the heat. Cover for another 7 minutes. After the 21 minute process, the corn husks should be scorched and the carrots should be darker but not burned. Remove vegetables and take them to the kitchen. Prepare the salad and rolls while the vegetables are cooking.

When ready to serve, slice ribs between bones to make two-rib servings. Remove husks from corn and cut the stalk away and clean the silk from the other end under running water. Serve carrots and corn whole.

Serves 4

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