

# CITRUS PORK RIBS

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1 cup wood chips, for smoking  
1 slab pork ribs

## 1 st Rub

2 Tablespoons summer savory  
¼ cup brown sugar  
1 Tablespoon garlic powder  
1 Tablespoon smoked paprika  
¼ teaspoon ground cloves

## 2 nd Rub

½ cup yellow mustard  
½ cup brown sugar  
¼ teaspoon cayenne pepper

## Sauce

2 cups ketchup  
¼ cup brown sugar  
¼ cup cane syrup  
2 Tablespoons lime juice  
2 Tablespoons Lemon juice  
¼ cup grapefruit juice  
½ cup mango juice  
½ cup passion fruit juice  
1 cup orange juice  
½ cup pineapple juices  
Pinch salt  
¼ teaspoon cayenne  
1 teaspoon cumin  
2 Tablespoons cornstarch.

Marinate pork ribs for 24 hours in a favorite brine (usually brown sugar, salt, lemon or lime juice, and water or beer). This will help flavor and tenderize the meat.

Start with 1 cup of wood chips and place on aluminum foil, making a packet. Poke holes in the top only, then place it on the burner or coals in your BBQ to smoke the ribs while grilling them.

Cut the flaps off the back of the ribs because these cook very unevenly and often burn. Trim up the ends and cut off excess fat on both sides of the rib.

In a bowl, mix the savory, brown sugar, garlic, paprika, and ground cloves. Mix and rub it right into the ribs, mainly on the meat side.

Put ribs on the grill at 325 ° F, cook, meat side up, and cook for 30 minutes, then turn over for another 30 minutes.

In a deep saucepan, combine the ketchup, brown sugar, cane syrup, lime, lemon, grapefruit, mango, passion fruit, orange, and pineapple juices, salt, cayenne, cumin, and cornstarch. Stir and heat on a side burner at medium heat for 20-30 minutes. The goal is to reduce it by half or two-thirds to create a thick sauce that coats a spoon.

Put the ribs on an aluminum foil because we're going to seal them in and put

them back on the BBQ for another 20 minu 1/2 an hour

Spoon yellow mustard on the meat side and spread it evenly. Sprinkle with brown sugar and cayenne.

Fold the ribs in a double layer of aluminum foil and seal it very tightly. Place the package on the grill on the unheated side for 20 minutes to half an hour.

Cut ribs apart, lightly sauce, and serve