

The Original Ribalizer BBQ Ribs

Gas Grill Edition



Just 2 hours to perfect ribs with the Ribalizer.

Ribalizer ribs are fast and easy to make.

Great for feeding a crowd!

TIME

Prep Time: 1/2 hour

Cook Time: 2 hrs.

Total Time: 2 hrs. 30 minutes

INGREDIENTS

Up to 6 racks of baby back ribs (or St. Louis style)

Cooking oil spray

~1 1/2 cups Ribalizer Rub the Ribs Spices, or your favorite pork BBQ spice rub

~ 3 to 4 cups wood chips— mesquite or your choice

Liquid for pan: 1 liter of Dr. Pepper® or other liquid of your choice, plus extra water as needed

Optional BBQ sauce

DIRECTIONS

Prep the ribs, preferably overnight:

- 1) Remove ribs from packaging. Remove membrane on underside of ribs.
- 2) Rub the ribs thoroughly with spice mixture and cook or wrap in foil and refrigerate at least 3 hours or overnight.

Cook the ribs:

- 1) Snap your Ribalizer meat separator into rack. Rub or spray rack and meat separator with cooking spray.
- 2) Add soaked wood chips to grill using foil packet or pan.
- 3) Place Ribalizer on grill. Slot the racks of ribs into the meat separator.
- 4) Add the Dr. Pepper or liquid of your choice to the pan, filling to the base of the rib rack below the meat.
- 5) Cook for 2 hours total following the basic Ribalizer rib instructions (45 minutes uncovered, and 1 hour 15 minutes covered), as follows:
 - ◇ Turn grill on using medium high heat and **close grill lid**. Smoking should begin within a few minutes.
 - ◇ At 5 minutes check the liquid in your Ribalizer. If liquid is boiling, lower the heat of your grill slightly (the liquid should be simmering).
 - ◇ Cook for 45 minutes total with **grill lid closed**.
 - ◇ At 45 minutes, put barbecue gloves on and open grill lid. Top off liquid to reach bottom rungs of the rack. With gloves on, invert second aluminum pan and slide / secure into metal ring (as lid) of Ribalizer.
 - ◇ **Close grill lid** and cook for an additional 1 hour 15 minutes.
- 6) With barbecue gloves on, open grill lid and remove Ribalizer's upper aluminum pan, being careful to avoid steam while opening.
- 7) Remove rib racks and place on serving platter, wrap in foil or put in upper aluminum pan.

Photos & Recipe:

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