



## Smoked Ribs with Blackberry Habanero BBQ Sauce

**Servings: 6**

Preparation Time: 10 minutes

Start to Finish Time: 9 hours

*OK, I love everything smoked! This rub makes a very dark bark on the ribs but adds great flavors. The Blackberry slash habanero sauce adds a noticeable, but not obnoxious heat.*



### PURE MAGIC DRY RUB (see NOTES)

1/4 cup paprika, sweet, preferably Hungarian

2 tablespoons kosher salt

2 tablespoons sugar

2 tablespoons garlic powder

2 tablespoons chili powder

1/2 tablespoons mustard powder

1/2 tablespoons black pepper

1/2 tablespoons cayenne pepper

### RIBS

2 racks pork ribs, St. Louis-cut (appx. 6 lbs.)

### Kosher salt

1/4 cup rice vinegar

1 1/2 tablespoons apple cider vinegar

1 1/2 tablespoons Worcestershire sauce

12 ounces blackberries (1 pint)

3 tablespoons dark brown sugar

1 tablespoon tomato paste

1 tablespoon blackberry preserves, seedless

1 teaspoon habanero chile pepper, minced (from 1/2 chile)

1/2 cup apple juice

**SUGGESTED WOOD FOR SMOKING:** Apple

**NOTE:** Pure Magic Dry Rub: This balanced, sweet-savory dry rub is a riff on Mike Mills's top-secret "magic dust." At 17th Street Barbecue, it's used on everything except the ice cream. Rub on smoked ribs (as we do here), braised pork shoulder and bone-in chops, or sprinkle on popcorn, french fries and deviled eggs.

**MAKE AHEAD:** The blackberry-habanera sauce can be refrigerated for up to 2 weeks.

### PURE MAGIC DRY RUB (5 minutes):

In a medium bowl, combine all of the ingredients. Store in an airtight container at room temperature for up to 2 weeks.

**PREP RIBS** (10 minutes + 4 hours to refrigerate + 30 minutes to reach room temperature):

Remove membranes from the underside of each rack and each rack cut in half.

Pat the ribs dry with paper towels and arrange on a large rimmed baking sheet. Season with salt. then rub all over with 3 tablespoons of the dry rub (keep the rest of the rub for adding to the sauce and putting on the ribs during smoking). Cover and refrigerate for up to 4 hours.

Bring to room temperature 30 minutes before grilling .

### MAKE THE SAUCE (while ribs refrigerate):

In a medium saucepan, bring the rice vinegar, cider vinegar, Worcestershire, blackberries and 2 teaspoons of the dry rub to a boil over moderate heat, whisking, until the berries begin to break down, about 5 minutes.

Remove from the heat. Strain the sauce through a fine-mesh sieve set over a medium bowl, pressing on the solids; discard the solids.

Whisk in the brown sugar, tomato paste, blackberry preserves and habanero until smooth.

### SMOKE RIBS (4 hours + 5 minutes):

Preheat smoker to 250°F while ribs reach room temperature.

Pour the apple juice into a small spray bottle.

Add the wood chips. When smoking, set the ribs on the grate/s, bone side down. Close and smoke for 1 hour.

Keeping the ribs bone side down, rotate them on the grill. Sprinkle with more dry rub and spray with apple juice.

Cover and grill for 2-1/2 hours, rotating the ribs, sprinkling with the dry rub and spraying with apple juice every hour, until very tender.

Lightly brush the ribs with the blackberry-habanero sauce, cover and smoke for 5 minutes.

Transfer to a carving board, brush with sauce and sprinkle with more dry rub. Let rest for 15 minutes.

Cut the ribs into sections and serve, passing the remaining sauce at the table.

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