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Introduction

Experience the authentic taste of the South with these Southern Memphis-Style Dry Rub Ribs. This recipe brings the traditional flavors of Memphis barbecue into your kitchen, offering a perfect blend of spices that create a mouth-watering, crispy exterior and tender, juicy meat.

Ingredients

- 1 ½ tablespoons paprika
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 2 teaspoons brown sugar
- 2 teaspoons kosher salt
- 1 teaspoon garlic powder
- ½ teaspoon cayenne
- 2 pounds baby-back ribs
- 1/4 cup vegetable oil

Instructions

- 1. **Preparation**: Preheat your oven to 300°F (150°C). Get ready for a flavorful journey!
- 2. **Spice Mix Creation**: In a small bowl, combine paprika, cumin, oregano, brown sugar, salt, garlic powder, and cayenne. This blend is the heart of the Memphis-style flavor.
- 3. **Ribs Preparation**: Remove the membrane from the back of the ribs for better flavor absorption. Coat the ribs evenly with vegetable oil.
- 4. **Applying the Rub**: Generously apply the spice mixture to the ribs, ensuring they are fully covered. This rub is what gives these ribs their iconic taste and texture.
- 5. **Baking**: Place the ribs in a single layer on a large, rimmed baking sheet. Bake for 2 to $2\frac{1}{2}$ hours. The goal is to achieve meat that is tender and edges that are crisp.
- 6. **Serving**: Let the ribs rest for a few minutes after baking, then cut into individual portions and serve.

• **Prep Time**: 10 minutes

Cook Time: 2 hours and 30 minutes
Total Time: 2 hours and 40 minutes



• Yield: Serves 4

Notes

- For a spicier kick, increase the amount of cayenne pepper.
- Letting the ribs rest after baking allows the juices to redistribute, making them even more flavorful.

Cook Techniques

- **Membrane Removal**: Removing the membrane from the ribs is crucial for tender meat.
- Even Rub Application: Ensure the rub is evenly distributed for consistent flavor.
- Low and Slow Baking: Baking at a low temperature for a longer time ensures tender, fall-off-the-bone meat.

FAQs

Q: Can I grill these ribs instead of baking? A: Yes, you can grill them over indirect heat for a smokier flavor.

Q: How do I know when the ribs are done? A: The ribs are done when the meat is tender and the edges are crisp. You can also check if the meat easily pulls away from the bone.

Q: Can I make the dry rub in advance? A: Absolutely! The dry rub can be made in advance and stored in an airtight container.

Conclusion

Southern Memphis-Style Dry Rub Ribs are a testament to the rich culinary heritage of the South. This recipe offers a perfect way to enjoy a classic American barbecue experience right in your home. Whether for a family dinner or a special occasion, these ribs are sure to be a crowd-pleaser.

- Dorito Taco Salad: A Party Favorite!
- Peanut Butter Passion Bars: A Heavenly Treat
- Irresistible Slow Cooker Hamburger Hash: A Family Favorite
- The Ultimate Comfort Food: Pork Chop and Stuffing Bake





•	Slow	<u>Cooker</u>	<u>Peach</u>	Bread	Pudding	Ĺ
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Southern Memphis-Style Dry Rub Ribs: A Culinary Delight

Author: Elowen Thorn

Total Time: 21 minute

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PRINT RECIPE

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Scale 1x2x3x



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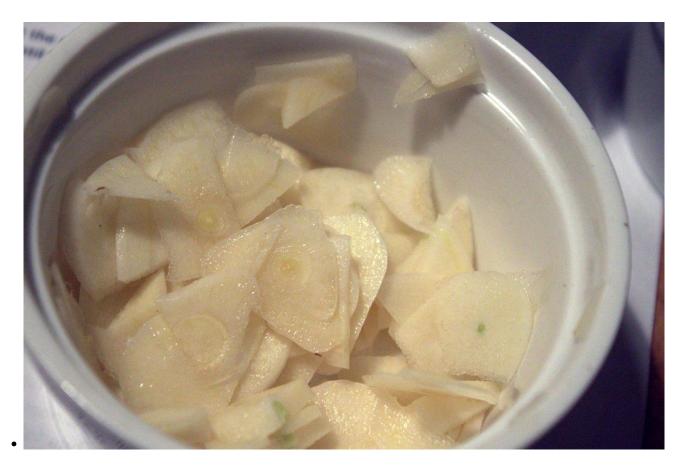
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