

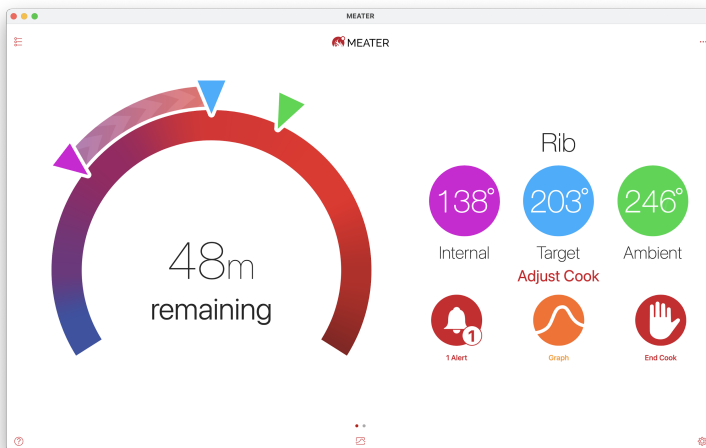
Ribs on the Big Green Egg

Writing this down so I have it for reference if it turns out ok.

I am cooking two racks of back ribs.

Steps:

- removed membrane from ribs
- applied olive oil as a binder
- applied BBQ spice rub
- Started Egg at about 200F.
- Added some apple wood for smoke/ flavor
- Added some a box of kinda wet apple wood on top of deflector
- Added the Meater thermometer in order to monitor ambient and internal temperature. Target internet temperature of 203F.
- Started cook at 4:15pm.
- At 4:40pm the thermometer shows the following:



After about 2.25 hours, I noticed that the ambient temp was about 320F and the ribs had reached their desired internal temp.

So I coated them with BBQ sauce and wrapped them in tin foil. Set to 300 and will let cook for 25 mins or so.

Removed tin foil and opened up all of the vents for 7-10 mins. Crisp it up!

Results:

- not fall off the rib but very good.

A recipe for sparee ribs....

<https://www.biggreenegg.eu/en/inspiration/recipes/spareribs-quick-method>

1. Place 1 Hickory and 1 Apple [Wood Chunk](#) on the smouldering charcoal. Place the convEGGtor Basket in the EGG and place the [Ribs and Roasting Rack](#) on top of this. Put the spare ribs in the rack and close the lid of the EGG. This will lower the temperature of the EGG by approximately 100 °F to the desired **250 °F. Let the spare ribs smoke at this temperature for about 90 minutes.**
2. **After 90 minutes, raise the temperature of the EGG to 320°F and leave the ribs to cook at this higher temperature for about 60 minutes.**

3. **Prepare 3 sheets of aluminium foil large enough to completely wrap the spare ribs.** Remove the Ribs and Roasting Rack with the spare ribs from the EGG and lay each one on a separate sheet of foil. Brush the racks of ribs on both sides with the BBQ sauce and wrap them in the foil. Put the wrapped spare ribs back on the grid, close the lid of the EGG and **now let the ribs cook in the foil for about 30 minutes.**
4. **Remove the wrapped spare ribs from the EGG and remove the foil. Raise the temperature of the EGG up to 375°F.** Place the spare ribs with the rounded side up on the grid and brush again with the BBQ sauce. Let the spare ribs cook for a further **10-15 minutes** and **brush them 2 or 3 more times with the BBQ sauce** as they cook. In the meantime, slice the spring onions into thin rings.
5. Remove the spare ribs from the EGG and sprinkle the spring onions over them.

Summary:

- 250 F for 90mins
- 320 F for 60 mins
- coat with bbq sauce and wrap in foil
- cook for 30 mins
- remove ribs from egg and remove foil
- increase temp to 375 F
- cook at 375 F for 10-15 mins while coating with sauce