

# NONO PORK RIBS

**SERVES 4 TO 6**

## INGREDIENTS

2 slabs	St. Louis Style Pork Ribs, trimmed (2 1/4 lbs per slab)
1 tbsp.	Ground cumin
1 tbsp.	Chili powder
1 tbsp.	Brown sugar
1 tbsp.	Kosher salt
1 tbsp.	Paprika
1 tbsp.	Granulated garlic
1/2 tsp	Ground black pepper
1/4 tsp	Cayenne
3/4 - 1 cup	<b>NONO SAUCE</b>
2 cups	Water
3 tbsp.	Hickory liquid smoke seasoning

## OVEN TIMINGS

Prep Time: 15 minutes  
Cook Time: 4 hours & 45 minutes  
Total Time: 5 hours

## OVEN RECIPE

1. Preheat oven to 250'
2. With a paring knife, score the back side of the ribs several times in a X pattern all along the underside and remove the thin white membrane.
3. In a medium bowl, combine all dry spices, and generously rub ribs until all sides are evenly coated.
4. Place seasoned ribs meaty side up on a roasting rack inside a deep roasting pan.
5. Pour 2 cups water and 3 tbsp. hickory flavored liquid smoke seasoning in the bottom of roasting pan.
6. Cover tightly with heavy duty aluminum foil and roast at 250°F for 4 1/2-5 hours, or until the ribs fall off of the bone tender, or have an internal temperature of 205°F. Uncover and allow ribs to cool slightly.
7. Gently cut rib racks into single or double rib portions.
8. Carefully lay ribs on grill and brush with **NONO SAUCE** while gently turning, so ribs don't burn or fall apart.
9. Continue to baste with **NONO SAUCE** and grill until desired lacquer is achieved.

## SMOKER TIMINGS

Prep Time: 5 minutes  
Cook Time: 7 hours & 30 minutes  
Total Time: 7 hours & 35 minutes

## SMOKER RECIPE

1. With a paring knife, score the back side of the ribs several times in a X pattern all along the underside and remove the thin white membrane.
2. In a medium bowl, combine all dry spices, and generously rub ribs until all sides are evenly coated.
3. Smoke at 200°F for 4-4 1/2 hours or until ribs have an internal temperature of 205°F. Allow ribs to cool slightly.
4. Heat grill to medium to high heat.
5. Gently cut rib racks into single or double rib portions.
6. Carefully lay ribs on grill and brush with **NONO SAUCE** while gently turning, so ribs don't burn or fall apart.
7. Continue to baste with **NONO SAUCE** and grill until desired lacquer is achieved.