

# 2 Hour Bean Dust Ribs

Use this easy method to make great ribs any day of the week!



## 1 Rib Selection.

Choose baby back ribs medium sized with less loin meat on top, preferably without added solution, brine, or flavoring. Fresh beats previously frozen. Spare ribs work also but take more time.

## 2 Rib Preparation

Peel the membrane from the back side, using a paper towel for grip, a spoon or butter knife may help get it started. Trim any hanging flaps or excess fat. Sometimes I remove a couple ribs from the thin end for a better fit.

Rub with olive oil or mustard for a 'binder' adding moisture and allowing seasonings to adhere better

Season generously with Bean's Farm Grilling Dust. This can be done immediately before cooking or an hour or so before cooking to let the seasoning melt onto the surface

## 3 Grill Preparation

Start a chimney  $\frac{3}{4}$  full of hardwood briquettes. Add to one side of the weber kettle when coals are ashed over and mostly white. This fuel will burn just over 2 hours with vents wide open



## 4 Start the clock!

Add ribs to the cool side of the grate, 2 slabs fit perfectly. 3 will work but need to be rotated occasionally

2 hours is a general timeline, extra meaty racks will take a little longer, scrawny racks cook faster. Check on them in 1 hour, move around if needed. The beauty of this method is that the fire is dying down so you may leave them for three hours with no penalty



Add sauce if desired and cook 10-5 minutes longer – Enjoy!

