

Imara's Long and Slow Smoked Ribs, Lamb, and Tri-Tip

Smoking Instructions

Smoker, charcoal style grill or gas style grill that would require a smoke box to fill with water-soaked wood chips (I prefer cherry, apple or pecan chips).

I use a ceramic style egg shaped grill/smoker because it holds steady heat for much longer without having to refill it. It also uses chunk charcoal not briquettes. However, a round Weber kettle style will work with any charcoal. Grill smokers require offset indirect cooking, so the meat isn't placed directly over the coals.

Meat Preparation- Ribs, Lamb, or Tri-Tip

Sprinkle meat with a spice rub mixture of your choice. My go to recipe:

1 cup dark brown sugar
1/2 cup seasoned salt & paprika
1/4 cup each garlic salt, onion powder & chili powder
3 tbs each, black pepper, ground sage
1 tsp mustard, ground thyme
1 tbs cayenne pepper

Sift contents together into a bowl and pour into a larger empty spice shaker.

Wash meat and dry with paper towel. Place meat on a cutting board and sprinkle liberally with spice mix and let sit for until it glazes on the meat while preparing the grill. This is good so the meat is at room temperature before smoking.

Optional: Spice rub can be rubbed into meat and wrapped in plastic wrap and refrigerated overnight.

Prepare the coals using a chimney style lighter. To diminish fire danger, place the chimney in the grill without the rack to light the coals. When charcoal is covered with ash pour into one side of the smoker.

Pork Ribs

Use a meat wrack to place spiced ribs vertically in the smoker or place ribs flat away from the fireside of the smoker. If possible, place a flat container of water or apple juice in the bottom of the grill under the meat.

If possible, keep the heat at 225-250-degree temp for 4-6 hours. Add coals as needed to the fire to maintain a consistent temperature... this is the challenging part by trial and error. If you don't get it quite right the meats can be finished in the oven at the above

temperature setting. This is highly recommended so you can impart the smoke flavor and keep the temperature low to complete the low and slow process.

For the final 30 minutes spread your favorite BBQ sauce on the meat to finish it. Do not turn the heat up higher or the sauce will burn on the meat. The ribs should be tender and be able to be pulled easily from the bones. If the meat falls off the bones, it's cooked too much... but it still tastes good.

Split Leg of Lamb

Follow the above seasoning procedure

- Make small pocket in the meat by slitting it and place cloves of fresh garlic in the meat so they don't fall out
- Place meat on in the smoker per the instructions
- Smoke/roast for 1 1/2 hours turning over at 45-minutes
- Baste meat with the apple juice when turning over, if desired
- Remove meat when it reaches at rare to medium rare. Meat will continue to cook when removed and can also be continued in the oven for serving at your cooked preference.

Tri-Tip

Follow the same procedure as lamb minus the garlic. A red wine-based marinade can also be used prior to grilling or smoking the meat.

Red wine marinade ingredients: Drinkable red wine... chopped shallots, garlic powder, thyme, black pepper, Worcestershire, apple juice, balsamic vinegar, and olive oil. Marinate overnight.