

REVERSE-SEAR · MEDIUM

St. Louis-style ribs on the kamado

St. Louis-cut ribs (no rib tips), cooked reverse-sear: four hours at 130°C with light smoke, then a final blast of direct heat to caramelise the glaze.



PREP

20 min

COOK

270 min

SERVINGS

4

TEMPERATURE

130 °C

Ingredients

2 tiras St. Louis-cut pork ribs (~1.2 kg each)

2 cda yellow mustard

100 ml apple juice

150 ml Kansas City-style barbecue sauce

3 cda Memphis-style rub (salt, sugar, paprika, garlic, onion, cumin)

50 g butter

4 cda brown sugar

2 trozos cherry or apple wood chunks

Method

1 REMOVE THE MEMBRANE

Slide a knife under the silver membrane on the back and pull it off with a paper towel. Without this the rub does not penetrate and ribs stay chewy.

2 BINDER AND RUB

Brush with a thin coat of mustard (no flavour, just adhesion). Dust the rub generously on both sides.

3 SMOKE 3H

Stabilise the kamado at 130°C indirect, add the wood chunks and load the ribs bone-side down. Smoke for 3 hours.

4 WRAP 1H

Spread butter, apple juice and brown sugar on foil. Wrap the ribs inside and return to the kamado for 1 hour.

5 GLAZE

Unwrap, brush with barbecue sauce and return to the kamado uncovered for 30 minutes so the glaze sets.

6 SEAR DIRECT

Open all vents and push to 260°C. Move the ribs over direct heat for 60-90 seconds per side to caramelize.

7 REST AND CUT

Rest 10 min. Cut between the bones. A perfect rib bends 30° without snapping — if it snaps, it is overcooked.

Editor's tips

- Forget the "fall off the bone" test: a perfect rib holds together, it does not drop off.
- For sweeter ribs double the brown sugar in the wrap. For more bite skip the final glaze.

Gear for this recipe

Monolith Classic Pro 2.0

Buen control de aire para sostener 130 C cuatro horas con un costillar St. Louis

mikamado.es/en/kamados/monolith-classic-pro-2-cart

Big Green Egg ConVEGGtor plate setter (Large)

Deflector para las 4 horas en indirecto antes del golpe de brasa directa

mikamado.es/en/accesorios/bge-conveggtor-large

ThermoPro TP25 Bluetooth thermometer, 4 probes

Vigilar la cámara y el costillar a 130 C sin abrir la tapa

mikamado.es/en/accesorios/thermopro-tp25-bluetooth-4-sondas

Orework Spanish Holm Oak Charcoal 15 kg

Carbón de encina de brasa larga para aguantar las 4 horas estables

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Full recipe at: mikamado.es/en/recetas/costillas-brasa-st-louis

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