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	COOK	SERVINGS	TEMPERATURE
20 min	270 min	4	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 caramelise.

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

Good airflow control to hold 130 °C for four hours with a St. Louis rack.

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

Orework Spanish Holm Oak Charcoal 15 kg

Holm oak charcoal with long-lasting embers to stay steady for the four hours.

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

Weber Apple Wood Smoking Chunks 1.5 kg

mikamado.es/en/accesorios/weber-tacos-manzano-15kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

ThermoPro TP25 Bluetooth thermometer, 4 probes

Monitor the chamber and the rack at 130 °C without lifting the lid.

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

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

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