

# Hickory Smoked Ribs on a charcoal grill

## What is needed

- Charcoal
- Hickory wood chunks (3-5)
- Small tin container to hold water
- Ribs
- Salt
- Garlic Powder
- Pepper
- Any seasoning of choice
- Olive Oil
- BBQ sauce of choice

## Prepping the ribs

- Rinse the ribs under cold water and place on an open area where you can prep and season the ribs
- Remove membrane from the bottom of the ribs if it is still attached
- Gently add a little olive oil all over the ribs, this will help the seasoning stick to the ribs, along with keep them moist while smoking
- Add a small coating of salt, a generous amount of crushed pepper, a small amount of garlic powder, and another generous amount of your seasoning of choice. Do this to both sides of the ribs

## Directions

- Stack the charcoal on one side of the grill, and get the charcoal nice and hot.

- Once the grill is hot, add the pieces of hickory wood on top of the charcoal.
- Place the small tin container with water directly above the coals that are still stacked to one side and cover the grill.
- Grill should be anywhere from 300-400 degrees now
- Place the already prepped ribs on the grill, opposite side of the coal. Ribs should not be directly over the coals.
- Grill vent should be placed on the side that the ribs are on to allow proper ventilation. Grill vent on top and bottom should be opened enough to maintain the heat, but not so much where it will get too hot in the grill.
- Let them sit for 4-5 hours (which really depends on the thickness), until fully cooked. Occasionally check to make sure you still have water in your tin. While smoking, the grill will probably drop to the 250-300 degree area.... If it drops much lower than this you will need to add more charcoal to keep it warm enough.
- About 5-10 minutes before taking the ribs off the grill, add barbeque sauce to the ribs. Do not leave on grill longer than 10 minutes, or the barbeque sauce could burn. You really just want to heat up the sauce and allow it to soak up some of the smoke flavor.
- Take off grill and enjoy.

If ribs need to be cooked longer you can place them in the oven at 275-300 degrees, and leave them in long enough to finish cooking.