

Barbecuing Tender, Juicy Ribs

One of the biggest problems one encounters when barbecuing ribs is how they often become dried out and tough. If you are looking to create rib creations that keep the moisture in, try these little tricks. It may seem like a little extra work, but in the end it is worth it to get succulent ribs with the flair that comes from barbecuing them on the grill.

It may seem kind of silly to cook the ribs first, but it is a good idea to boil the ribs ahead of time. This way you know the meat is done, but you have not dried it out over the barbecue flame. Boiling the ribs will keep them moist, and juicy, and then you have only to baste them with your favorite barbecue sauce as you touch them up over the grill. They still have that great flame grilled taste, and your friends will wonder how you managed to keep them tender and juicy.

If you want even more flavor, you can cook them in the oven first. Get a roasting pan and marinate your ribs in whatever it is you like on them: barbecue sauce, spices, a little brown sugar. Marinate in the fridge for at least a couple hours, and then put them in the oven for two to three hours. You can loosely cover them with a tent of aluminum foil to help trap in the moisture. After the ribs are cooked to your liking, toss them on the grill for that final, flavorful touch. If you have a charcoal grill, this can especially add a delicious taste.

Another way to get good barbecue ribs is to cook them in a large crockpot. This is not practical for beef ribs, but it works well for pork ribs, provided that you do not have too many. This can be an extra tasty way to deliver slow cooked flavor and texture and then touch it up on the grill. The combination makes an extra tasty grilling experience.

Even if you have a gas barbecue grill, it is possible to add flavor during the grilling, if you desire. Little wood chips used in smoking jerky meats can also be used with your grill. Simply find some small lava rocks (available at most landscape stores and nurseries) and place a few of them down in the grill. Sprinkle with the wood shreds. This can add flavor to your ribs, and even to any cut of meat. Just be careful that your grill can handle the addition. This can be very dangerous if you are not careful. Also remember that leaving the meat drippings from other grilling experiences on the grill section can also add flavor.

Grilling on the barbecue is a delicious proposition anytime. However, ribs can be especially challenging. If you are looking for a way to add the flavor of the grill to your ribs without sacrificing tenderness, try the above tips. This way you can enjoy juicy ribs with the added taste that comes from a barbecue grill.

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About the Author

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