

[PORK RIBS BRINE RECIPE](#)



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Add your ribs into a container that can easily fit your ribs. A stock pot, roasting pan or over-sized zip-top bags all work well. Slowly add the brine. If your ribs are not completely covered with liquid, you can add extra saltwater solution. Add 1 tbsp. salt for each 1 cup of extra water. Place the container in the refrigerator.

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Pour the brine over the ribs, and refrigerate them for at least one hour or up to six hours. Remove the ribs and drain the brine. Pat them dry with clean paper towels. Apply a dry spice rub, if you wish. The ribs can be cooked immediately, or left overnight in their spice rub to absorb flavors.

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Reduce the heat to 300 and roast for 1 1/2 hours. Remove the foil and baste the ribs with the BBQ Sauce. Roast for 7 minutes, then turn the ribs over, baste again and roast for another 7 minutes.

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Generously coat both sides of the ribs and place in a roasting pan on a roasting rack. Cook ribs at 210 for 10 hours then remove and cool to below 40 F. After ribs are cool wrap each one individually in parchment paper and then foil and place in the freezer.

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