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Smoked BBQ Ribs

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Tyler Gudmundson

Smoked BBQ Ribs

When asked to define the word barbeque, most of us Northerners or Yankees would define it as throwing a piece of meat on the grill then smothering it in BBQ sauce. If you were to ask someone who grew up in the south, however, they would tell you real BBQ is done over direct heat, with a fire that is providing the heat and creating a smoky atmosphere for the meat to soak in, this process could take a really long time, anywhere from 6 to 24 hours depending on the meat. This process is called barbequing as well, but as to not confuse it with a Yankee barbeque, it can also be called smoking. No one is sure where exactly this style of cooking came from. There is speculation that when the Spanish first came to the Americas they noticed the slow way that the natives were cooking their food over a fire. In the 19th century it became the way to cook (Claire).

While I lived in Texas I had the opportunity to learn how to smoke from some professional smokers. They had a huge smoker. To put it in context, you could probably fit a full-sized pig in the main barbeque area. It has a roof on it and sat on a heavy duty double axel trailer that must be pulled by a truck. The first thing that they taught me was that it was ok to experiment with different sauces, rubs, and marinades, in fact that's what makes smoking so enjoyable. As mentioned earlier, smoking is a long process which creates a lot of down time. Over the course of learning how to barbeque right, an unbreakable friendship was made, one that to this day, even being over 1,200 miles away, cannot be broken. Some of the best food that I have ever consumed came off that big old smoker. We smoked brisket, ribs, chicken, jalapeño potters, bourbon beans. When I moved back home to Idaho I wanted to keep perfecting the art of smoking, so I built a smoker out of an old filing cabinet and taught my dad what I had learned in Texas. Smoking with the filing cabinet was much different from what I had learned on, but I can say that using it made me a better smoker. The first thing that I pulled off it was some pork ribs, the beginning of what became of the recipe that is above. In the summer of 2017, I was fortunate enough to graduate from the filing cabinet to a Traeger Pellet Smoker and have been experimenting and playing around with that on a weekly basis. I love to barbeque the "right way." I enjoy talking about it with others and enjoy the long process, I find it relaxing and fun. I especially like it when there is someone with you to help pass the time, because in the end, at least for me, it's about the friendships that are kindled. Food can really bring people together.

Work Cited

Claire Suddath. "A Brief History of Barbecue," *Time*, July 3, 2009: <http://time.com/3957444/barbecue/>