



Sous Vide Pork Ribs

MAKES: 2 RACKS

PREP TIME: 15 MINUTES

COOK TIME: 36 HOURS



Ingredients

- ⅓ cup (109 g) paprika
- ⅓ cup (73 g) dark brown sugar
- ¼ cup (72 g) kosher salt
- 1 tbsp (6 g) ground mustard
- 1 tsp (2 g) freshly ground black pepper
- 2 tbsp (12 g) granulated garlic powder
- 1 tbsp (6 g) dried oregano
- 1 tsp (2 g) ground coriander
- 1 tsp (1 g) red pepper flakes
- 2 whole racks St. Louis-cut pork ribs
- About ¾ tsp (3ml) liquid smoke
- Barbecue sauce (optional)

Preparation

1. Preheat water bath to 165 degrees F (74 degrees C).
2. In a bowl, combine all ingredients except racks of ribs, liquid smoke, and barbecue sauce.
3. Divide each rack of ribs into three to four portions with three to four ribs each by cutting through the meat in between the ribs.
4. Rub ribs generously on all sides with the spice rub mixture.
5. Place individual portions of rubbed ribs in vacuum bags. Add 4 drops (about ⅓ teaspoon) liquid smoke to each bag.
6. Seal the bag, add to water bath, and cook for 36 hours.
7. When finished cooking, preheat your oven to broil.
8. Line two rimmed baking sheets with foil. Remove ribs from bags and place on baking sheets. Brush with barbecue sauce if desired. Place under the broiler for about 30 seconds - 1 minute, then flip, until starting to brown and bubble.
9. Serve with additional barbecue sauce if desired.