

## Killer Ribs - Costillas de la Matanza: Fall-Off-the-Bone Perfection

There are a few key reasons why this recipe stands out among other rib recipes:



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

2 racks of pork ribs (about 4-5 pounds)  
Dry Rub: 1 tablespoon paprika  
1 tablespoon garlic powder  
1 tablespoon onion powder  
1 tablespoon brown sugar  
1 teaspoon cumin  
1 teaspoon chili powder  
1 teaspoon salt  
1 teaspoon black pepper  
Marinade: 1 cup apple cider vinegar  
1/2 cup soy sauce  
1/4 cup Worcestershire sauce  
1/4 cup brown sugar  
2 cloves of garlic, minced  
Barbecue Sauce: 1 cup ketchup  
1/4 cup apple cider vinegar  
2 tablespoons honey  
1 tablespoon Dijon mustard  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon smoked paprika  
1/2 teaspoon cayenne pepper  
Salt and pepper to taste

### DIRECTIONS

1. Preheat your grill to 225-250 degrees : Fahrenheit.
2. In a small bowl, mix together all the dry rub ingredients.
3. Remove the membrane from the back of the ribs and generously coat both sides of the ribs with the dry rub.
4. In a separate bowl, mix together all the marinade ingredients.
5. Place the ribs in a large resealable bag and pour the marinade over them. Seal the bag and refrigerate for at least 2 hours, or overnight for maximum flavor.
6. Remove the ribs from the marinade and discard the excess liquid.
7. Place the ribs on the grill, bone side down, and cook for 2-3 hours, flipping occasionally.
8. While the ribs are cooking, prepare the barbecue sauce by combining all the ingredients in a saucepan over medium heat. Let it simmer for 10-15 minutes, stirring occasionally.
9. After 2-3 hours, brush the ribs with the barbecue sauce and continue cooking for an additional 1-2 hours, or until the internal temperature reaches 190-200 degrees Fahrenheit.
10. Remove the ribs from the grill and let them rest for 10-15 minutes before slicing and serving.

## TIPS FOR SUCCESS

For extra tender ribs, wrap them in foil during the last hour of cooking.

If you don't have a grill, you can also cook the ribs in the oven at 225 degrees Fahrenheit for 4-5 hours.

For a spicier kick, add some hot sauce or cayenne pepper to the barbecue sauce.

Make sure to remove the membrane from the back of the ribs before cooking.

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Original recipe: <https://chefmaniac.com/killer-ribs-costillas-de-la-matanza-fall-off-the-bone-perfection/>