

# Cook the Book: Fleisher's Spareribs Image: Solution Free Image: Solu

# Ingredients

- 3 tablespoons pepper black freshly ground
- 1 teaspoon ground pepper
- 0.5 teaspoon celery seed
- 0.3 cup coarse salt
- 0.3 cup t brown sugar dark packed
- 1 tablespoon garlic powder
- 1 teaspoon mustard
- 1 tablespoon onion powder



0.3 cup paprika

1 rack pork spareribs

# Equipment

bowl
oven
plastic wrap
grill
aluminum foil

# Directions

Make a spice rub by combining the salt, pepper, brown sugar, paprika, garlic powder, onion powder, powdered mustard, cayenne, and celery seeds in a small bowl. This makes about 1 ½ cups. Coat the ribs with the rub evenly and thickly. Don't be afraid of giving them a nice crust.

Put the ribs in a container large enough to hold them, cover with foil or plastic wrap, transfer to the refrigerator, and let chill for 30 minutes to 12 hours.

Fleisher's likes to use an indirect method of cooking for the ribs, either slowly in the oven at 250°F for 3 hours—or until the meat pulls easily off the bone, whichever comes first—or at about the same temperature and timing on a gas or charcoal grill.

Cut the ribs apart and serve. Fleisher's doesn't feel these ribs need anything more, but you can always serve them with barbecue sauce for dipping.

## **Nutrition Facts**

📕 PROTEIN 20.99% 📕 FAT 69.67% 📒 CARBS 9.34%

### **Properties**

Glycemic Index:58, Glycemic Load:1.73, Inflammation Score:-10, Nutrition Score:60.962173513744%

### Flavonoids

Apigenin: 0.39mg, Apigenin: 0.39mg, Apigenin: 0.39mg, Apigenin: 0.39mg Luteolin: 3.81mg, Luteolin: 3.81mg, Luteolin: 3.81mg

### Nutrients (% of daily need)

Calories: 1997.5kcal (99.88%), Fat: 154.58g (237.82%), Saturated Fat: 49.42g (308.88%), Carbohydrates: 46.61g (15.54%), Net Carbohydrates: 38.29g (13.92%), Sugar: 28.6g (31.78%), Cholesterol: 520mg (173.33%), Sodium: 14725.41mg (640.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 104.78g (209.55%), Selenium: 147.11µg (210.16%), Vitamin B6: 4.18mg (208.97%), Vitamin B3: 31.95mg (159.77%), Vitamin B1: 2.17mg (144.72%), Vitamin A: 7116.66IU (142.33%), Zinc: 17.32mg (115.49%), Vitamin B2: 1.83mg (107.91%), Phosphorus: 1010.41mg (101.04%), Vitamin D: 14.95µg (99.67%), Manganese: 1.63mg (81.72%), Potassium: 2152.99mg (61.51%), Iron: 10.66mg (59.24%), Vitamin B5: 4.63mg (46.26%), Vitamin E: 6.78mg (45.17%), Vitamin B12: 2.47µg (41.17%), Copper: 0.81mg (40.71%), Magnesium: 158.21mg (39.55%), Fiber: 8.32g (33.28%), Vitamin K: 26.57µg (25.31%), Calcium: 228.36mg (22.84%), Folate: 13.82µg (3.46%), Vitamin C: 1.85mg (2.24%)