

Slow-Smoking Ribs in the Great Indoors

by Noelle Carter

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The other day, I just couldn't shake the thought of slow-smoking some ribs. I was in the mood for Memphis-style baby backs, the meat fall-off-the-bone tender, a simple dry rub tantalizingly complicated with deep hickory notes, the flavors drawn out with a tart vinegar-Dijon mop.

There's a primal wonder to smoked food — that such depth of flavor can come from so simple a technique. And then, of course, there's the lure of the sunny afternoon spent in a lawn chair with a cold beer while you're waiting, patiently, for the Weber to work its magic.

But then it started raining.

The audacity of winter. Even in Southern California, we have our seasons. I took a good long look at my kettle grill through the kitchen window as it rained, but those ribs wouldn't stop dancing through my head, like a song that just wouldn't let go.

Of course, not all smoking needs to be done outdoors, and I was not going to let the weather get in my way. Before long I was rummaging through the cupboard, looking for my large roasting pan. I grabbed a cooling rack, some heavy foil and a baking tin for a makeshift drip container and soon I was ready to smoke. Right in the kitchen. Right on the stove top. Rain or no rain.

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