**All The Deets on Pork Meat — Social Grocery Blog**

By Nichole Magoon

With all the rain we’ve been getting here in the Northeast, it sure has put the damper on grill season. But, despite the late start, it seems to be the beginning of many grilling nights. Just in time, too. May is national BBQ month! In honor of that, we’re serving up some helpful info and tips on one of our favorite grilling meats—pork ribs.

So, there you stand in the meat section, sorting out roasts, chops and tenderloins. Somewhere, hidden in the sea of swine, are multiple cuts of pork ribs. How do you know which ones to choose?

**Cuts**
Although there are quite a few varieties (and many multiple names for most of them!)here are three common cuts of pork ribs you’ll find in the grocery store.

*Spareribs*

These ribs definitely have some meat on their bones. They’re delicious and full of flavor, and are typically heavier than back ribs, which leads me to my next cut…

*Back ribs*

These are more affectionately known as “baby back ribs”. Smaller than spareribs, get ready to get messy! These small, curved ribs often are easier to consumer using your fingers than utensils.

*Country-Style ribs*

Although not technically cut from the ribs, country-style ribs are the boneless ribs. They contain are meatier than the other cuts, but also contain more fat.

**Selection**

Now that you’ve picked out your cut, how do you choose which package to purchase?

Good ribs have two essential features: **good meat coverage with little surface fat** and a **nice, pink hue**. Darker ribs have developed some acid content and do not cook as well. Lastly, don’t purchase any package that has cloudy cellophane wrapping, too much liquid built up inside, or smells bad.

Now that you’ve purchased the perfect pork ribs, take them home, lay them on the grill and enjoy! We also suggest adding your favorite BBQ sauce marinade or a delectable dry rub for an explosion of flavor.

We highly recommend these recipes:

Scott Hibb’s Amazing Whisky Grilled Baby Back Ribs

<http://allrecipes.com/Recipe/Scott-Hibbs-Amazing-Whisky-Grilled-Baby-Back-Ribs/Detail.aspx>

Sweet Baby Ray’s Baby Back Ribs with Dry Rub

http://www.sweetbabyrays.com/Recipe-Print.aspx?id=27