



SMOKED BABY BACK RIBS RECIPE

TENDER, SMOKY, AND PACKED WITH FLAVOR, THESE SMOKED BABY BACK RIBS FEATURE A HOMEMADE DRY RUB SLOWLY SMOKED UNTIL TENDER. THEY'RE PERFECT SERVED DRY OR FINISHED WITH YOUR FAVORITE BBQ SAUCE.



INGREDIENTS

FOR THE RIBS

- 2 RACKS BABY BACK PORK RIBS
- FOR THE SMOKED RIB RUB
 - 2 TABLESPOONS APPLEWOOD SMOKED SEA SALT
 - 1 TABLESPOON BROWN SUGAR
 - 1 TABLESPOON APPLEWOOD SMOKED PAPRIKA
 - 1 TABLESPOON GARLIC POWDER
 - 1 TABLESPOON ONION POWDER
 - 2 TEASPOONS APPLEWOOD SMOKED PEPPERCORN, FRESHLY GROUND
 - 1 TEASPOON MESQUITE SMOKED CHILI POWDER
 - ½ TEASPOON MAPLE SMOKED CAYENNE PEPPER
 - OPTIONAL: PAIR ONE OF OUR HOMEMADE BBQ SAUCE FOR FINISHING.

FEATURED ORIGINAL COLD SMOKED PRODUCTS

- APPLEWOOD SMOKED SEA SALT
- APPLEWOOD SMOKED PEPPERCORN
- APPLEWOOD SMOKED PAPRIKA
- MESQUITE SMOKED CHILI POWDER
- MAPLE SMOKED CAYENNE PEPPER

				
PREP TIME 15 MIN	COOK TIME 5-6 HRS	TOTAL TIME 6+ HRS	SERVINGS 4-6	DIFFICULTY INTERMEDIATE

STEP-BY-STEP INSTRUCTIONS

STEP 1: PREPARE THE RIBS

- REMOVE THE BABY BACK RIBS FROM THEIR PACKAGING AND PAT THEM DRY WITH PAPER TOWELS.
- TURN EACH RACK BONE-SIDE UP. IF THE MEMBRANE IS STILL ATTACHED TO THE BACK OF THE RIBS, LOOSEN ONE CORNER WITH A BUTTER KNIFE AND PULL IT AWAY USING A PAPER TOWEL FOR GRIP.
- REMOVING THE MEMBRANE ALLOWS THE SEASONING TO MAKE BETTER CONTACT WITH THE MEAT AND MAKES THE FINISHED RIBS EASIER TO EAT.

STEP 2: MAKE THE SMOKED RIB RUB

- COMBINE THE APPLEWOOD SMOKED SEA SALT, BROWN SUGAR, APPLEWOOD SMOKED PAPRIKA, GARLIC POWDER, ONION POWDER, FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN, MESQUITE SMOKED CHILI POWDER, AND MAPLE SMOKED CAYENNE PEPPER IN A SMALL BOWL.
- MIX THOROUGHLY SO THE SEASONINGS ARE EVENLY DISTRIBUTED.

STEP 3: SEASON THE RIBS

- USE YELLOW MUSTARD TO COAT THE RIBS ON BOTH SIDES BEFORE SEASONING.
- COAT BOTH SIDES OF THE RIBS EVENLY WITH THE SEASONING MIXTURE, PRESSING THE RUB GENTLY ONTO THE SURFACE.
- ALLOW THE SEASONED RIBS TO REST WHILE YOU PREPARE THE SMOKER.

STEP 4: PREHEAT THE SMOKER

- PREHEAT YOUR SMOKER TO APPROXIMATELY 225°F.
- PLACE THE RIBS DIRECTLY ON THE SMOKER GRATES WITH THE MEAT SIDE FACING UP.



SMOKED BABY BACK RIBS RECIPE CONT'D

🔥 SMOKEHOUSE KITCHEN TIPS:

- REMOVE THE MEMBRANE. IT'S A SMALL PREPARATION STEP THAT IMPROVES BOTH SEASONING CONTACT AND THE FINISHED TEXTURE.
- GRIND THE PEPPERCORN FRESH. FRESHLY GROUND APPLEWOOD SMOKED PEPPERCORN PROVIDES CONSIDERABLY BETTER AROMA AND FLAVOR.
- KEEP THE SMOKER TEMPERATURE STEADY. LOW AND CONSISTENT HEAT IS MORE IMPORTANT THAN CONSTANTLY ADJUSTING THE SMOKER.
- DON'T COOK STRICTLY BY THE CLOCK. EVERY RACK IS DIFFERENT. USE TENDERNESS AND APPEARANCE TO DETERMINE WHEN THE RIBS ARE READY.
- DON'T OVERDO THE SAUCE. THE SMOKED DRY RUB ALREADY PROVIDES SUBSTANTIAL FLAVOR. IF USING BBQ SAUCE, A LIGHT FINISHING COAT ALLOWS THE SEASONING AND PORK TO REMAIN NOTICEABLE.
- SAUCE LATE. BBQ SAUCES CONTAINING SIGNIFICANT SUGAR CAN BURN IF EXPOSED TO HEAT FOR TOO LONG.
- REST BEFORE SLICING. GIVE THE RIBS A FEW MINUTES AFTER COOKING BEFORE CUTTING BETWEEN THE BONES..

STEP 5: SMOKE THE RIBS

- SMOKE THE RIBS AT APPROXIMATELY 225°F FOR ABOUT 3 HOURS, MAINTAINING A CONSISTENT SMOKER TEMPERATURE.
- AVOID REPEATEDLY OPENING THE SMOKER. EVERY TIME THE LID OPENS, HEAT AND SMOKE ESCAPE AND THE COOKING ENVIRONMENT NEEDS TIME TO RECOVER.

STEP 6: WRAP THE RIBS

- AFTER APPROXIMATELY 3 HOURS, REMOVE THE RIBS FROM THE SMOKER AND WRAP EACH RACK TIGHTLY IN HEAVY-DUTY ALUMINUM FOIL.
- RETURN THE WRAPPED RIBS TO THE SMOKER AND CONTINUE COOKING FOR APPROXIMATELY 1½-2 HOURS.
- WRAPPING HELPS RETAIN MOISTURE AND ACCELERATES THE TENDERIZING PROCESS.

STEP 7: FINISH THE RIBS

- CAREFULLY UNWRAP THE RIBS AND RETURN THEM TO THE SMOKER.
- IF YOU'RE USING BBQ SAUCE, BRUSH A LIGHT COATING OVER THE MEAT SIDE AT THIS POINT.
- CONTINUE SMOKING UNCOVERED FOR APPROXIMATELY 30-60 MINUTES, ALLOWING THE EXTERIOR TO SET AND ANY SAUCE TO BECOME TACKY.
- FOR RIBS WITHOUT SAUCE, THIS FINAL UNCOVERED STAGE HELPS RESTORE SOME TEXTURE TO THE EXTERIOR AFTER WRAPPING.

STEP 8: CHECK FOR DONENESS

- RATHER THAN RELYING ENTIRELY ON TIME, LOOK AT THE RIBS THEMSELVES.
- THE MEAT SHOULD HAVE PULLED BACK SLIGHTLY FROM THE ENDS OF THE BONES, AND THE RACK SHOULD BEND EASILY WHEN LIFTED FROM ONE END. A TOOTHPICK OR TEMPERATURE PROBE INSERTED BETWEEN THE BONES SHOULD SLIDE INTO THE MEAT WITH VERY LITTLE RESISTANCE.

STEP 9: REST AND SERVE

- REMOVE THE RIBS FROM THE SMOKER AND ALLOW THEM TO REST FOR APPROXIMATELY 10-15 MINUTES.
- SLICE BETWEEN THE BONES AND SERVE.

WHAT TO SERVE WITH

- COWBOY POTATOES
- GRILLED CORN ON THE COB
- LOADED BAKED POTATOES
- HOMEMADE STEAK FRIES
- MACARONI AND CHEESE
- HOMEMADE BBQ SAUCE