



Smoked Baby Back Ribs

Pork, Smoking

Prep Time: 10 minutes **Cook Time:** 5 hours **Total Time:** 24 hours **Difficulty:** Easy **Servings:** 4-6

INGREDIENTS

- 1/4 cup of rib rub
- 1 rack of baby back ribs

DIRECTIONS

Rinse the rib rack under cold water and pat dry with paper towels. Place the rack meat-side down. Using a paper towel, pull the silver skin off the back of the rack. Once removed, cut it in half, pour the rib rub over the rack, and massage it into the ribs on both sides and ends. Wrap the rack tightly in aluminum foil and place it in the refrigerator overnight.

Two hours prior to beginning the smoke, place the rack on the counter to begin coming to room temperature. Preheat your smoker to 280°F. Smoke the rack, still wrapped in foil, for 2 1/2 to 3 hours. After the first smoke, reduce the temperature to 220°F, remove the rib rack from the foil, and place it directly on the smoking rack. Take care in the transfer, as the ribs will be quite tender already and will begin to separate. Smoke for an additional 2 to 2 1/2 hours. 15 minutes prior to eating, baste the rib rack with your choice of BBQ sauce and smoke for a final 15 minutes.

NOTES

You can use any rub you like for your ribs, but this recipe is our favorite:

- 1/4 cup brown sugar
- 2 teaspoons bourbon smoked sea salt
- 2 teaspoons bourbon smoked black pepper
- 2 teaspoons bourbon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon ground mustard
- 1/2 teaspoon cinnamon
- 1/2 teaspoon celery salt
- 1/4 teaspoon cayenne pepper