

Ribs

<https://cookinginthemidwest.com/blog/smoked-baby-back-ribs/>

Prep Time: 15 minutes minutes

Cook Time: 5 hours hours

Course: Dinner

Cuisine: American

Keyword: Baby Back Ribs, Smoked Ribs, Smoker Recipe

Servings: 4

Equipment

1 Smoker

Ingredients

Baby Back Ribs

Yellow Mustard

BBQ Rub - I'm using Strawberry's

BBQ Sauce - I'm using Sweet Baby Ray's BBQ Sauce

1 12 oz can Cherry Coke or Root beer

Pats of Butter

Brown sugar

Honey

Instructions

Remove the membrane from the ribs and cover the ribs in yellow mustard. Season with a BBQ Rub. Add the mustard and bbq rub to both sides of the ribs.

Cook on a smoker at 250 degrees uncovered for 3 hours. After they've been smoking for 1 hour start spraying them with cherry coke in a spray bottle about every 30 minutes for the remaining 2 hours.

Lay out a large sheet of aluminum foil. Add a few pats of butter, a sprinkle of brown sugar, a drizzle of honey, and more BBQ Rub to the foil. Add ribs to the foil meat side down, wrap them up tightly in the foil, and put back on the smoker for 1 more hour meat side down.

Take ribs out of the foil, brush on BBQ sauce, and put them back on the smoker (without the foil) for about 30 minutes to an hour.

Cut ribs and serve! Enjoy!

These baby back ribs cooked for a total of about 4 1/2 - 5 hours.

BBQ rub recipe

- 1/2 cup brown sugar
- 1/2 cup paprika
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon salt
- 1 tablespoon ground black pepper
- 1 teaspoon cayenne pepper (Optional)

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