

Smoked Pork Ribs

Prep Time: 30 mins

Cooking Time: 5 hrs

Serves/Yields: 6 – 8 Servings

Ingredients:

Pork & Seasoning:

- 3 racks pork ribs
- Seasoning:
- 1 tsp salt
- 1 tsp pepper
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp paprika

Rub:

- ¼ cup mustard
- 2 tbsp ancho chili powder (freshly ground)
- 1 tbsp light brown sugar
- 1 tbsp salt (e.g. himalayan)
- 1 tbsp onion powder
- 1 tbsp paprika
- 1 tbsp ground cumin
- 2 tsp ground black pepper
- 2 tsp ground allspice

Basting:

- mix of juices as desired (e.g. apple, pineapple, cider vinegar, olive oil)

Tenderizing:

- 2 tbsp brown sugar
- 2 tbsp honey



Instructions:

1. pull the membrane off the back of the ribs (optional)
2. sprinkle with seasoning
3. add light coating of mustard and rub around all sides
4. add the rub (ensure you get the rub everywhere!)
5. bring slow smoker to a temperature of approx. 235°F
6. add your favorite wood chunks (e.g. cherry and/or apple)
7. add the ribs meat side up and close the lid
8. baste hourly
9. remove after 3 hours
10. place the ribs in foil
11. sprinkle a little brown sugar and add honey
12. wrap ribs tightly in foil and add back to smoke (meat side down)
13. cook for approx. 1.5 hrs
14. remove from foil and add back to the smoker
15. brush a light coat of your favorite BBQ sauce
16. bbq for approx. 5 minutes to lightly char
17. cut into singles and serve

Recipe by: The Kitchen Tool

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