

Cooking Competition Ribs

Baby Back or St. Louis style spareribs.

1. Use butter or bread knife to peel membrane from bones. Use paper towel to pull.
2. Sprinkle plenty of rub on meat side.
3. Sprinkle with brown sugar.
4. Smoke 1.5 - 2 hours bone side down at 225 - 250 degrees. Spray with apple juice after one hour if dry.
5. When rub is set, wrap in foil (add butter, rub, agave syrup) and smoke meat side down for one hour.
6. Check to see if done. Meat thermometer at 195 or try a small slice. Remove when done. Let rest before slicing.
7. Optional: Grill to caramelize with light coat of BBQ sauce