

Smoked Baby Back Ribs

INGREDIENTS:

Rub: (Mix all ingredients together the day before cooking)
1 cup LAWRY'S "Perfect Blend" Sweet Basil, Citrus & Garlic
3/4 cup dark brown sugar
1/2 cup turbinado sugar (also known as RAW sugar)
2 tablespoons smoked paprika
2 teaspoons black pepper-coarse ground
1 teaspoon chili powder (increase amount for more "bite")

Ribs:

One 2-3 pound slab of baby back pork ribs (loin-back ribs)
Yellow mustard
BBQ sauce for glazing (optional)
Apple juice; bottle sprayer or mister
Squeeze butter

Preparing the ribs: Take a slab of ribs and turn over so the bone side is up. Using a knife or pointed object, pry under the membrane until you can put your finger under it and then pull it off. Grasping the membrane with a paper towel or dish cloth will help. Sprinkle this side of the ribs with a generous amount of the rub, and then about 1-2 tablespoons of yellow mustard. Use the mustard to help evenly distribute the seasoning. Turn the ribs over and repeat the process. Cover and store in the refrigerator overnight.

Cooking: Set up your smoker and preheat to 225 to 250 degrees. Use apple, cherry or pecan wood to provide smoke and flavor. I prefer a mixture of cherry and pecan. Once the wood begins to smoke, place the ribs in the smoker bone side down. Smoke for 2-1/2 hours at 225 degrees F. At the 1-1/2 hour mark, apply squeeze butter to the top of the ribs. This will help maintain moisture. After the 2-1/2 hour smoke time remove ribs and place on aluminum foil. Spray with apple juice and pour a small amount of the juice alongside the ribs. Wrap tightly and place back on smoker for about 1-1/2 hours. Check for tenderness by testing if the bones will pull apart with a slight bit of pressure. If they are still tough, allow to cook for another 30 minutes. Remove from the smoker and remove foil. Place ribs back on smoker, spray with apple juice and cook 15 to 30 minutes at 225-240 degrees. For wet style ribs, glaze with your preferred BBQ sauce at this time. Transfer the ribs to a large platter or cutting board. Let the ribs rest for a few minutes, and then cut the rack into individual ribs. Serve with extra barbecue sauce.