

Smoked Ribs

Serves 6

Ingredients

3 Racks of Baby Back Ribs or St. Louis Style ribs (note: cooking times will be different for these two types)

1 Cup TMS Rub Mixture (Recipe below)

1 ½ Cup Apple Juice – divided

Prospector's Pick BBQ Sauce – As needed

1. Prep the ribs by removing the membranes and applying TMS Rub mixture to both sides of the rib.
2. Place ribs, bone side down in smoker at 225 degrees F and cook for three (3) hours if using St. Louis Style ribs or two (2) hours if using Baby Back Ribs.
3. Place ribs on a sheet of heavy duty aluminum foil long enough to wrap the entire rib. Fold up sides of foil and divide the apple juice among the three racks of ribs. Wrap ribs tightly in the foil to form an airtight seal, return to smoker bone side up and smoke for two (2) hours more for St. Louis Style ribs or one (1) hour more for Baby Back ribs.
4. Unwrap ribs and return to smoker bone side down for 1 hour
5. Apply sauce to ribs (if you want) during the last 20 to 30 minutes of the cooking time for “sticky ribs” or allow your guests to apply the sauce as they eat.

TMS Rub Mixture

½ Cup Brown Sugar

1 - 2 oz packet Mesquite BBQ Rub

2 tsp Kosher or Sea Salt, table grind

Mix ingredients together and hold until needed.