

# SMOKED RIBS

(These steps were copied from the CharBroil Web Site -- the substitutes are added for convenience.)

(SMOKING IS NOT ROCKET SCIENCE – SUBSTITUTES SHOULD WORK WELL)

<p><b>RIBS</b>  <b>4</b> racks baby back ribs          (Substitute: Country-style ribs)  <b>1 1/2</b> cups apple cider vinegar          cherry and oak wood chips, for smoking          (Substitute: your favorite mild wood chips such as apple wood.)</p>	<p><b>DRY RUB</b>  <b>1/3</b> cup brown sugar  <b>3</b> tablespoons salt  <b>1 1/2</b> teaspoons chipotle powder  <b>2</b> teaspoons onion powder  <b>2</b> teaspoons paprika          (Substitute: Whatever dry rub you typically use on pork.)</p>	<p><b>CHIPOTLE-MOLASSES BBQ SAUCE</b>  <b>3</b> tablespoons tomato paste  <b>1/4</b> cup tomato sauce  <b>3/4</b> cup white vinegar  <b>1/2</b> cup molasses  <b>2</b> chipotle peppers in adobo sauce, minced  <b>1</b> tablespoon dry rub          juice from 1 lemon wedge          (Substitute: Whatever thick BBQ sauce you have. Add extra pepper, molasses, lemon juice to taste.)</p>
<ol style="list-style-type: none"> <li>1. Preheat your smoker to 225°F. (Would recommend 200 F – keeps meat from drying out – plus, the ideal temperature for collagen conversion is around 160 F. Since the meat is not very thick, it will come up to temperature fairly rapidly as compared to smoking a Boston Butt roast.)</li> <li>2. With a butter knife and paper towels, Insert butter knife under rib rack membrane and a bone. Lift knife to separate membrane from bone, grip membrane with paper towels and pull off ribs until completely removed. (If you are using Country-style ribs, this step is not needed.)</li> <li>3. Combine dry rub ingredients in a bowl and mix with fingers until lump-free. Apply rub to both sides of each rib rack.</li> <li>4. Place wood chips in smoke box and ribs in smoker. Cook for 3 hours at 225°F. (or 200 F – see note above)              HOT TIP: Occasionally spray ribs with apple cider vinegar to keep moist.</li> <li>5. Wrap ribs in aluminum foil and cook for 2 more hours at 225°F. (If using “country-style” ribs, it will easier to transfer the meat to a shallow pan and cover the pan will aluminum foil rather than attempting to wrap the ribs in foil.)</li> <li>6. In a saucepan, combine all Chipotle Molasses BBQ Sauce ingredients and simmer for 10 minutes. (If you are using a commercial thick BBQ sauce, simply “add any extra peppers and/or sweetners (molasses, maple syrup, etc)” and go to step 7</li> <li>7. Remove the ribs from aluminum foil and coat generously with barbecue sauce. Let smoker reach 275°F, uncover ribs, place back in smoker for 1 more hour. (If a pan is used in step 5, then the application of BBQ sauce and return to the smoker is much easier and less messy.) (This step will dry out the BBQ sauce and concentrate its flavor in addition to caramelizing some of the sugars in the sauce which many find desirable.)</li> <li>8. Remove ribs from your smoker and let rest for 15 minutes before serving. (I would typically cover the pan with Al foil for the resting period which can be longer than 15 minutes if needed to coordinate the timing with other food preparation before serving.)</li> </ol>		