3-2-1 PORK BACK RIBS

3-2-1 ribs are a foolproof way to get fall off the bone tender ribs. The 321 rib method is based on smoking ribs at a certain temperature for 3 hours, wrapping them with liquid for 2 hours, and saucing them for the final 1 hour. Simple and delicious!

INGREDIENTS:

- Unger Meats Pork Back Ribs
- **Meat Mitch** Competition WHOMP! Rub
- BBQ Sauce of choice
- Apple Juice
- Butter

DIRECTIONS:

- Preheat the smoker to 225 F

PREP, SEASON & SMOKE

- Some people like to remove the membrane on the ribs, we did not, but it is personal preference. If you choose to do so, it is usually easiest if you use a butter knife to get under a corner of the membrane and because it tends to be slippery, by using a piece of paper towel, you can generally get a good grip and remove the membrane in one go.
- Apply generous amounts of your choice of BBQ rub and sauce, coating both sides of the ribs.
- Place the ribs directly onto the grate, meat side up, for 3 hours.
- After 2 hours, check the ribs for dryness and if needed, spritz with a 50/50 mixture of water and apply juice (or apple cider vinegar).

WRAP

- After 3 hours of smoking, remove the ribs from the smoker and place them, individually, on two layers of heavy-duty foil.
- Pour approximately ½ cup of apple juice in each foil pack, brush each rack with more BBQ sauce and place pats of butter on the meat side.
- Wrap each rack tightly and return to the smoker for an additional 2 hours.

SAUCING

- After 2 hours in foil, remove the ribs from the smoker, open up the foil and place the ribs, meat side up, back onto the smoker. Apply more BBQ sauce and cook for another hour.
- After an hour, you could check the internal temperature of the ribs. You are looking for anywhere between 203-207°F. The 3-2-1 method is pretty fool proof so you should be good to go. ENJOY!
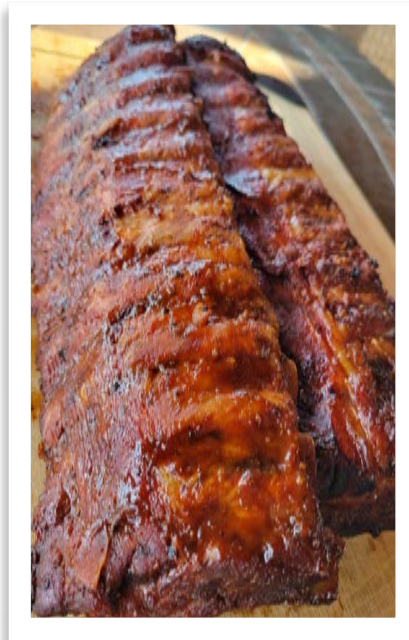
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UNGER**MEATS**