

DRY RUBBED SMOKED RIBS

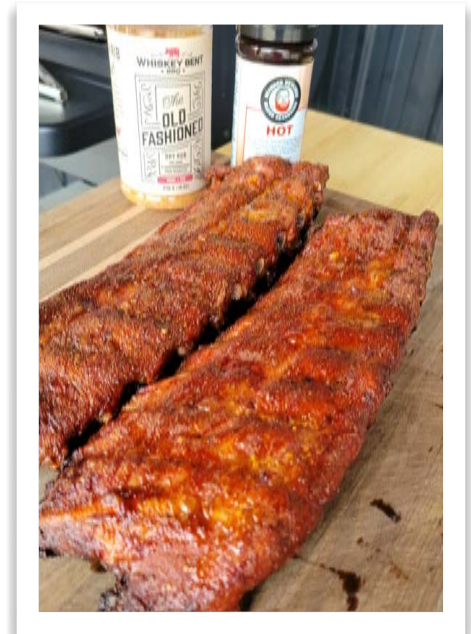
Prep time: 15 mins | Smoke Time: 3-5 hrs | Smoker Temp: 275 F | Resting Time: 15 mins

INGREDIENTS:

- 2 racks Pork Back Ribs
- **Whiskey Bent BBQ Old Fashioned Pork & Rib Dry Rub**
- **Bearded Butcher HOT**
- Yellow Mustard

DIRECTIONS:

- Preheat the smoker to 275 F
- **PREPARE THE RIBS:** Prepare the ribs by removing the white membrane on the back of the ribs and trim off any loose pieces of ribs or thick pieces of fat. *(The membrane is tough and it blocks the seasonings from getting to the meat on the underside.)*
- Rub both sides of ribs with a thin layer of Yellow Mustard (this will help the rub to stay on the ribs).
- **SEASON THE RIBS:** Generously coat both sides of ribs with the **Whiskey Bent BBQ Old Fashioned Dry Rub** and press the seasoning in the ribs (don't rub it). Let sit for about 10 mins so the rub absorbs into the meat. **If you like a little heat, add a layer of **Bearded Butcher HOT** seasoning**
- **SMOKE THE RIBS:** Get the ribs on the smoker (bone side down) and close the lid. Don't peek or lift the lid at all for the first hour.
- After the first hour, take a peek at the ribs to see if they need any moisture added. Because they are not wrapped, it's critical that you keep them moist. If they do, using a spray bottle, spritz with apple juice every 30 mins for the remainder of the smoke.
- **NOTE:** We did NOT spritz the ribs at all as they looked very moist the entire smoke!
- **KNOW WHEN THE RIBS ARE READY:** **Our ribs took 3 hours exactly.** You will know the ribs are done when the meat starts to pull away from the bones about 1/4 inch and the colour will turn a nice, deep mahogany. If you pick up the ribs on one end, they will bend easily and the top of the ribs will start to shred apart. *Depending on the size of the ribs, budget for approximately 4-5 hours on the smoker.*
- **RESTING TIME:** Once your ribs are ready, take them off the smoker and place them on a cutting board. Let them rest for about 15 minutes. If you want even more flavour, you can season the ribs with another dusting before slicing and serving. ENJOY!



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