



Smoked Baby Back Ribs

Serves 4

(Time: 3:15 - 3:45 hours)

Ingredients

- 2 slab of baby back ribs
- Daddy B's Signature Rib Rub
- Daddy B's Sweet Chipotle Seasoning
- 1 cup of yellow mustard
sauce
- Favorite marinade
- Apple juice
- heavy duty foil
- 2 gallon size zip lock bags

Glaze:

- 1/2 cup of melted butter*
- 2 cups of honey*
- 2 cups of Tangy Sweet barbecue*

Recommended Wood:

- 50% Hickory*
- 50% Apple*

Cooking Directions

1. Strip membrane off the back of each slab, or request it from your butcher
2. Place each rack into zip lock bags; one rack per bag laying flat. Cut ribs in half if need.
3. Pour marinade into bags; you don't have to fill bag, just enough to cover ribs with bag folded in half
4. Marinate in refrigerator for 1 hour per pound of meat (max. 8 hours)
5. Coat both sides of ribs with yellow mustard; this will act as a tenderizer and bonding agent for the rub
6. Cover both sides of ribs with Daddy B's Signature Rib rub, don't be concerned if the rub doesn't sit right on the meat. Then come over the top with Sweet Chipotle.
7. Heat smoker to 300°. Ribs are delicate and too much smoke can cause them to become bitter if not careful.
8. Place ribs in smoker and adjust temperature down to between 230° and 240°
9. Cook ribs for 1 1/2 hours then check ribs and spray with apple juice
10. If needed, cook for another 30 min. Next, wrap each rib in foil meat side down and spray both sides with apple juice or apple cider vinegar, wrap tightly and cook another hour to an hour and a half. If done, turn heat down slightly.
(Ribs are done when they reach an internal temperature of 165° and bones twist easily)
11. In a bowl mix butter, honey and BBQ sauce for glaze; apply to ribs
12. Place ribs back in the smoker for 15 - 30 minutes to caramelize the glaze