



Smoked St. Louis-Style Ribs - Serves 4

(Time: 3:45 - 4:15 hours)

Ingredients

- 2 slab of St. Louis-Style ribs
- 2 cups of Daddy B's Signature Rib Rub
- Daddy B's Sweet Chipotle Seasoning
- 1 cup of yellow mustard
- Favorite marinade
- (2) two gallon size zip lock bag

Glaze:

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

Basting Spray:

- 1 cup Apple Cider Vinegar*
- 1 cup Apple Juice*

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.
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. Come over the top with Daddy B's 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 250°
9. Cook ribs for 2 hours, then check ribs and lightly spray top side with basting spray, lightly sauce and/or add brown sugar to top then spray again with basting spray. Cook for 15 minutes more.
10. After 15 minutes, wrap each rack in foil meat side up and spray both sides with basting spray, ensure some liquid is in the bottom, wrap tightly and cook another hour and a half to two hours. If done, turn heat down.
(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; unwrap and apply to ribs
12. Place ribs back in the smoker for 15 minutes to caramelize the glaze