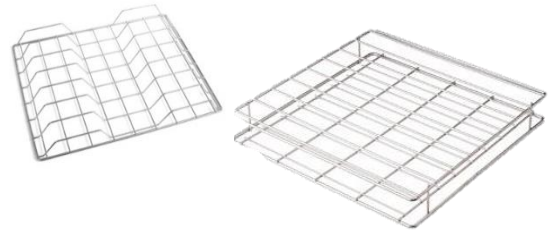


Rib Rack Instruction Sheet

Increase the maximum rib capacity of your smoker with the Cookshack Rib Racks and double your turnover!



How to Use:

1. Stand slabs of ribs in every other slot.
2. Remove existing grills from side racks.
3. Slide Rib Racks into place.

Try this great recipe!

Cookshack Smoked Beef Back Ribs



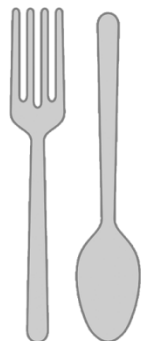
What you will need:

- 8 oz. Hickory wood
- 10 slabs beef back ribs
- Cookshack Brisket Rub

Directions:

- Clean and remove excess membrane and fat from ribs.
- Apply Cookshack Brisket Rub and allow to sit overnight, refrigerated.
- Load slabs in smoker using Rib Racks. Position slabs so that they do not touch each other or the sides of the oven.
- Close and latch the smoker's door.
- Load wood box with 8 oz. hickory wood. Smoke-cook at 180°F for 4 hours, hold at 140°F for 1 hour.
- When the ribs are done, remove from the smoker and cool at room temperature for 30 minutes.
- Serve with Cookshack Signature Barbecue Sauce on the side.

RECIPE



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