

Perfect Smoked Ribs Recipe

Ingredients

- 2 racks of pork ribs (baby back or spare ribs)
- 1/4 cup brown sugar
- 2 tablespoons paprika
- 2 tablespoons black pepper
- 1 tablespoon salt
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne pepper (adjust according to your spice preference)
- Wood chips for smoking (hickory or apple wood recommended)
- BBQ sauce (optional)

Equipment Needed

- Smoker (charcoal, gas, or electric)
- Reliable meat thermometer
- Heavy-duty aluminum foil

- Spray bottle with apple juice or water (optional)
- Bowl for mixing rub
- Paper towels

Preparation Steps

1. Before You Start

- Remove ribs from refrigerator 30-45 minutes before cooking
- Soak wood chips in water for 30 minutes
- Preheat smoker to 225°F (107°C)

2. Preparing the Ribs

- Remove the membrane from the back of the ribs
- Rinse under cold water and pat completely dry with paper towels
- Trim off any excess fat

3. Making the Rub

- Combine all dry ingredients in a bowl
- Mix thoroughly to break up any lumps
- Store any unused rub in an airtight container

4. Seasoning

- Apply a thin layer of yellow mustard (optional, helps rub stick)
- Sprinkle rub generously on both sides
- Gently pat the rub into the meat

5. Smoking Process (3-2-1 Method)

First 3 Hours:

- Place ribs bone-side down on the smoker rack
- Maintain temperature at 225°F

- Add wood chips as needed for consistent smoke
- Spritz with apple juice every hour (optional)

Next 2 Hours:

- Remove ribs from smoker
- Wrap tightly in aluminum foil
- Add a small amount of apple juice or butter in the foil (optional)
- Return to smoker

Final 1 Hour:

- Unwrap ribs
- Brush with BBQ sauce (if desired)
- Return to smoker until sauce is set
- For extra caramelization, brush with sauce every 15 minutes

6. Testing for Doneness

- Internal temperature should reach 190-203°F
- Meat should pull back from the bones
- When lifted with tongs, ribs should bend easily

7. Finishing

- Remove from smoker
- Let rest for 10-15 minutes
- Slice between bones and serve

Pro Tips

- Don't peek too often - every time you open the smoker, you lose heat and smoke
- If the ribs look dry during cooking, spritz with apple juice
- For spicier ribs, increase the cayenne pepper

- For sweeter ribs, add more brown sugar to the rub
- Save some dry rub to sprinkle on the finished ribs

Storage

- Leftovers can be stored in an airtight container in the refrigerator for up to 4 days
- Can be frozen for up to 3 months if wrapped properly