

\$13 Baby Back Ribs on a Pellet Grill

These baby back ribs are easy on the wallet and big on flavor. One rack is seasoned with BBQ by Biggs SPG Gold, and the other with PS Seasonings Notorious P.I.G. rub and sauce. Smoked low and slow on a Z Grills pellet grill, they're perfect for a casual backyard BBQ.

Ingredients:

- 2 racks of baby back ribs
- Yellow mustard (binder)
- BBQ by Biggs SPG Gold seasoning
- PS Seasonings Notorious P.I.G. rub
- PS Seasonings Notorious P.I.G. BBQ sauce
- 50/50 mix of apple cider vinegar and water (for spritzing)
- Cherry smoking pellets

Instructions:

1. Pat ribs dry and remove the membrane.
2. Trim excess fat and apply mustard as a binder.
3. Season one rack with SPG Gold, the other with Notorious P.I.G. rub.
4. Let sit for 10-15 minutes to sweat.
5. Smoke at 225°F for 3 hours on a pellet grill.
6. Spritz with apple cider vinegar mix, raise temp to 275°F.
7. Glaze one rack with Notorious P.I.G. sauce and let it tack up.
8. Slice and serve!

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