

6 hour slow smoked pork ribs

Pick your favorite rub recipe or make your own. I used brown sugar, crushed black pepper and salt. Smoked ribs for approximately 5 hours. In the last hour, mopped ribs with our sauce and wrapped in foil. Then removed the ribs and placed in a cooler for an additional hour allowing the ribs to rest and reabsorb the juices. Served and enjoyed the tender ribs.