

Easy Baby Back Ribs

From the kitchen of Jeff & Karen Bryant

PREP:

Remove the thin, papery membrane (silver skin) from the back of the ribs. Apply yellow mustard on the meat as a binder coating the ribs (rub the mustard on with your hands for best result).

APPLY A DRY RUB:

Use your favorite dry rub recipe or purchase a dry rub and apply liberally on the ribs, patting the seasoning into the mustard to help it adhere to the meat.

Use an indirect cooking method if using a charcoal grill instead of a smoker. Move all your hot coals to one side and place the ribs on the opposite side. Place 2-3 hickory wood chunks (or your favorite wood) on top of the charcoal. Soaking the wood for a few hours in water will add additional smoke and slower cooking. Keep the lid closed to allow the ribs to cook and smoke. A smoke box can be used on a gas grill for similar results.

Allow the meat to cook/smoke on the charcoal grill for 2-3 hours absorbing the smoke from the wood.

THE WRAP TRICK:

For maximum tenderness finish the ribs in the oven. Pre-heat oven to 275°. Using heavy-duty aluminum foil or two sheets of regular foil, use enough to wrap the rack of ribs, place butter pats along the foil (one tbsp each pat), place the ribs meat side down on top of the pats of butter and wrap tightly, cook until bone pulls easily from the meat (check after 2 hours), or until the internal temperature of the meat is 205°.

Rest the meat. Let the ribs sit for at least 15 minutes before cutting. This allows the juices to redistribute.

