

# SUMMER BBQ BEEF BACK RIBS



**Prep time:** 5-10 minutes

**Cook time:** 9 hours

**Rest time:** 30 minutes

## Ingredients

- 1 rack of beef back ribs
- [Dijon mustard](#)
- [Spiceology x Fat Tire Summer BBQ seasoning](#)
- Salt

## Summer BBQ Sauce Ingredients

- ½ cup ketchup
- ⅔ cup creme soda
- ¼ cup honey
- ¼ cup maple syrup
- 2 garlic cloves, minced
- 1 tbsp. apple cider vinegar
- 1 tbsp. butter
- 2 tbsp. dijon mustard
- 1 tsp. Worcestershire sauce
- 1 tsp. onion powder
- 1 tsp. smoked paprika
- 1 tsp. salt
- 1 tsp. pepper
- 1 tsp. pepper flakes

## Instructions

1. Remove the membrane from the back side of the ribs.
2. Rub all sides of the ribs with mustard.
3. Liberally season them with the rub.
4. Preheat your smoker to 225 °F.
5. Set the ribs on the smoker. Smoke them for 7-8 hours, or until they're starting to separate from the bones.
6. Baste with BBQ sauce. Smoke another hour.
7. When they're done, take them off the smoker and allow them to rest for 30 minutes.