COUNTRY STYLE PORK RIBS

1. What are They?
   • Not really ribs but still very yummy
   • Cut from the blade end of the loin close to the pork shoulder
   • Affordable - often available in supermarkets

2. Seasoning
   • This pork cut will benefit from dry brining
   • Seasoned today with Flying Swine all purpose rub
   • Set smoker to 250 F | 120 C

3. Internal temperature
   • Beautiful color developing on our country style ribs
   • Cook to internal temperature of 170 F | 75 C
   • Longer will make this small cut dry

4. Tender - SmokeyGood
   • Nice smoke ring on the pork slices
   • A bit of sweetness from the rub
   • Ready for the dinner table!