



Sweet and Tangy Smoked Baby Back Ribs

Feeds: 6 people

- 2 Slabs of Baby Back Ribs (1.5lbs – 1.8lbs)

Sauce

- 2 Cups Sonny's Sweet Sauce or Your Favorite Sweet BBQ Sauce
- 1/4 Cup Apple Cider Vinegar
- 1 Cup Brown Sugar
- 1/2 Cup Orange Blossom Honey

BBQ Rub

- 6 TSP Sugar
- 2 TSP Salt
- 1 TSP Black Pepper
- 2 TSP Smoked Paprika
- 1 TSP Onion Powder
- 1 TSP Garlic Powder
- 1 TSP Chili powder
- 1 TSP Cayenne powder

Directions

1. Mix Sauce Ingredients together and allow them to simmer on the stove for 20 minutes. Remove from the heat after 20 minutes and allow the sauce to thicken up.
2. Preheat smoker over oak or hickory wood to 275 degrees.

3. Remove the end bones from slab of ribs to give a square appearance. Pull the membrane off the back of the ribs using a paper towel and remove excess fat from top and bottom of each.
4. Combine the rub ingredients together and mix with a wire whisk. Season the ribs, both front and back
5. Place the ribs in the smoker for 2 hours to cook.
6. After 2 hours, the rub has set and will not wash off. Remove the ribs from the smoker and immediately wrap both slabs tightly in foil.
7. Place the wrapped ribs back into the smoker for 1-hour and 30 minutes, or until the internal temperature reaches 200 degrees. (Probe with a thermometer between the thickest bones in the center.)
8. Rest the ribs for 30 minutes on the counter inside the foil and then discard the foil once they're ready to be removed. Apply a heavy coat of sauce to each side of the rib and return to the smoker.
9. Allow the Ribs to cook for another 10-15 for sauce to caramelize, remove, slice, and enjoy.

Technique tips:

- The ribs will be done when they temp 200 degrees and the probe slides in and out with the consistency of room temperature peanut butter. (Very easy with very little give)