



Sweet and Tangy Smoked Baby Back Ribs

Prep Time: 30 minutes

Cook time : 4 hours

Serves: 6 people

Ingredients

- 2 Slabs of St (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

Foil Wrap

- 2 TBSP Salted Butter
- 1 TBSP Honey
- 1 TBSP Brown Sugar
- 1/4 Cup apple juice

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 oven to 300. Soak 4 cups of hickory or oak wood chips for an hour, place into an aluminum foil wrap and poke holes in the wrap to create some smoke, and place directly on the bottom oven grate for smoke flavor.
3. Remove 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 uncovered in the oven in a roasting pan with a raised wire grate.
6. After 2 hours, the rub has set and will not wash off. Remove the ribs from the oven and immediately wrap both slabs tightly in foil, adding butter, honey, apple juice, and brown sugar inside the foil before closing.
7. Place the wrapped ribs back into the oven 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 oven.
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)

