

# Smoked Baby Back Ribs

Cooked in a Low Temp Cook & Hold Smoker

## COOKING GUIDE



PREP TIME

15 Mins



COOK TIME

4 Hours



COURSE

Main Course



CUISINE

American



SERVINGS

4 People



## Ingredients

- ♦ 1-2 Slabs of Baby Back Ribs
- ♦ Yellow Mustard to Cover Slab
- ♦ Premade Homemade Seasoning Rub to Cover Slab

## Instructions

- ♦ Preheat your smoker to 250°F (121°C).  
Trim off any excess and flag ends and remove the back sinew. The sinew is a piece of silver skin that runs along the length of the rib cage covering the back side of the bone.
- ♦ Apply the mustard as a binding agent until the entirety of the ribs are covered.
- ♦ Generously coat both sides of the ribs to ensure everything is covered.
- ♦ Once the smoker is preheated, add the dampened wood chips and then place the ribs directly on the grill grates of your smoker and set a timer for 6.5 hours.
- ♦ Remove ribs from the oven and enjoy!

## Equipment Instructions

- ♦ Set a 4-hour smoke time.
- ♦ Set a 250°F (121°C) cook temperature.
- ♦ Ensure the cook method is set to "Time" and set the timer for 6.5 hours.
- ♦ Set a 155°F (68°C) Hold Temperature.
- ♦ Vents open all 4 stages of cooking.
- ♦ Add your preferred wood chips.  
Add about 1 quart of water to the drip tray.
- ♦ Insert Ribs directly on the rack and press the start "▶" button to begin the cook.
- ♦ Once the cook cycle is complete, remove the ribs from the oven and enjoy!

