



GATEWAY DRUM SMOKER COMPETITION RIBS

SERVES 8



DISH
BBQ

TIME
4 HOURS

SKILL LEVEL
HOME COOKS

St. Louis ribs, baby back ribs, and spare ribs are all cuts of pork ribs that come from different parts of the pig's rib cage. Baby back ribs: These are the most tender and leanest of the three cuts. They come from the upper ribcage of the pig, near the spine.

INGREDIENTS

- 2 (2½ -3 lb) St Louis-style ribs
- 2 Tbsp Smokin' Guns Hot Rub
- 3 Tbsp John Henry's Honey Rib Rub
- 1 Tbsp Simply Marvelous Honey Apple Spice
- 1 cup coconut sugar
- 1 cup (2 sticks) salted butter, split lengthwise
- 1 bottle Blues Hog Tennessee Red BBQ Sauce
- ½ cup Mt. Dew or Mellow Yellow soda, to moisten

METHOD

Prepare the Ribs:

STEP 1 Clean the ribs by removing the membrane and any excess fat from the ribs.

Season the Ribs:

STEP 1 Season the ribs with the Smokin' Guns Hot Rub, followed by the John Henry's Honey Rib Rub.

STEP 2 Apply a light coat of the Simply Marvelous Spicy Apple rub.

Smoke the Ribs:

STEP 1 Set up the drum smoker with the rib bar insert. Use 2 lumps of hickory wood and a full basket of charcoal. Set the temperature to 275°F, and hang the ribs over the fire.

STEP 2 Cook the ribs at 275°F for 1 hour and 45 minutes, or up to 2 hours.

STEP 3 About halfway through the cooking spray the ribs with "I can't believe it's not butter spray" to rehydrate the spices.

Wrap the Ribs:

STEP 1 Using the rib handling hooks, remove the ribs from the drum smoker. Lay the ribs on a sheet of foil.

STEP 2 Apply the coconut sugar to the top of the ribs. Add the split butter sticks on top of the sugar. Pour the Tennessee Red Sauce over the butter. Add the Mt. Dew soda over the top of the ribs to moisten them.

STEP 3 Add a second layer of foil and wrap the ribs tightly in the foil.

STEP 4 Switch out the rib hanging insert with the cooking grate, and cook the wrapped ribs for 1-1½ hours, or until tender.

Finish the Ribs:

STEP 1 Allow the ribs to rest before serving. Proceed to slice the ribs.

STEP 2 If desired, brush them with additional sauce, and give them one last char on the grill. Note: Make sure to de-fat the sauce before using it at this stage.