

Baby Back Ribs from Sam's 3 pack

It is best if you use a grill/smoker but you could do these in the oven too.

BBQ rub – (see below) your choice after trimming and removing membrane

230-240 grill temp for 2 hours bone side down

Spray with apple juice and turn over meat side down

Cook another 1 hour.

Take off and put bone side down on foil. Spray with apple juice liberally.

Seal with foil and place back on the grill for another hour. Check with a toothpick for doneness.

Can be left on another 15 minutes to 30 minutes until tender to toothpick.

Remove from foil, brush with bbq sauce and reduce temp of grill to 200. Put back on grill, bone side down.

Leave for 30 minutes, and brush again with bbq sauce. Leave another 30 minutes and remove.

Eat.....and enjoy.

Rub idea: (you can easily double this and use again for the future) probably does around 3 rib racks for the recipe shown here

3 TBSP coarsely ground black pepper

1 TBSP dried oregano

1 tsp cumin

1 tsp onion powder

1 TBSP chipotle pepper

1 tsp orange zest or powder

2 tsp sea salt

¼ ground mushroom powder