

# Baby Back Ribs



## Ingredients – Serves 5

- 3-4 KG pork baby back ribs, make sure there is a lot of meat along the top of the bone.
- Rub
- 500mL apple juice
- BBQ sauce
- Mallee root charcoal
- Apple Wood or Cherry Wood

## HOT TIP

Make the sauce outside as the fumes from the bourbon are very strong

## PROCEDURE:

- Prepare smoker by lighting the mallee root charcoal. Cooking temperature should be around 120°C.
- Prepare ribs by removing membrane from underside of bones with boning knife (this will allow the smoke flavour to penetrate the entire rib and make the meat fall apart tender).
- Apply the rub onto the ribs to cover all surface areas. Wrap the ribs in cling wrap and leave in the fridge overnight.
- Remove the ribs from the fridge 1 hour before cooking to allow meat to come to room temperature.
- Smoke the ribs at around 120°C for 3 hours, remembering to add charcoal and wood chunks to maintain temperature and smoke.
- Wrap the ribs in foil, but before completing closing the foil over, pour in a splash of apple juice which will be absorbed by the ribs during the remaining 2 hour cooking process.
- Ribs will be done when meat is tender in around 5 hours.
- Remove ribs from smoker and allow to rest for 30 minutes.
- Baste with BBQ Sauce (optional)

Cook Time 

**5 HRS.**

at 120 degrees °C