

Smoked Ribs

Ingredients

- 4 Pork Rib Racks
- 1 c Apple Juice
- 1 c Yellow Mustard
- 3 c Barbecue Sauce
- 2 c Barbecue Rub

Instructions

- 1.The night prior to smoking. Dry ribs with paper towels and peel the membrane off the back of each rack of ribs. Generously rub 2 tablespoons yellow mustard over both sides of each rack then rub the barbecue rub all over the ribs. Place the ribs in the fridge overnight.
- 2.Take the ribs out of the fridge. Take out the racks from your electric smoker. Open the vent at the top. Preheat your smoker to 225 degrees, add water halfway up in water tray, and add wood chips. Add a drip tray at the bottom. Let it preheat for 45 minutes prior to adding ribs.
- 2.Place the ribs on the racks then into the smoker and smoke for 3 hours if they are spareribs and 2 hours if they are back ribs. Feed the smoker with woodchips when the smoke starts to go down.

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3. After the ribs have been in the smoker for 3 hours, take them out and wrap each rack with aluminum foil. Pour a 1/4 cup of apple juice with each rack of ribs. Fold over the foil and pinch all the edges to ensure that it is sealed well to allow steaming. Place the ribs wrapped in foil back in the smoker for another 2 hours.

4. After these 2 hours, remove the ribs carefully from the foil. Generously coat the ribs in barbecue sauce. Put them back in the smoker set for 225F for 1 hour.

5. Ribs should be tender and ready to serve immediately.