



## SMOKED BABY BACK RIBS WITH BBQ SAUCE

*Serves 4 to 5*

To wrap or not to wrap? That is the question most asked when smoking ribs or pork butt. I use both methods, but prefer to wrap. With this recipe, you get the best of both methods. They are left unwrapped long enough to absorb smokey flavor, then wrapped in foil with BBQ sauce to get that fall-off-the-bone result. The last step of returning to the smoker for 30 minutes unwrapped is critical, as it gives the ribs a great finishing texture. Warning: These ribs are dadgum messy. Who cares, as long as they are dadgum good?!

### Instructions

1. Preheat smoker to 225°F.
2. Sprinkle ribs generously with lime pepper and Krazy salt. Place on middle rack of smoker and smoke, uncovered, for 2 hours.
3. **BBQ Sauce:** Meanwhile, in a heavy saucepan over low heat, combine ketchup, cider vinegar, lemon juice, garlic powder, onion powder and garlic pepper and stir well. Simmer, stirring occasionally, for 10 to 15 minutes.
4. Remove ribs from smoker and wrap in aluminum foil. Return to smoker and smoke for an additional 2 hours. Remove from smoker, baste with BBQ sauce and return to smoker, unwrapped, for an additional 30 minutes or until internal temperature reaches 165°F. Serve remaining sauce on the side.

### You'll Need

- 2 slabs baby back ribs
- Lime pepper
- Jane's Krazy Mixed-Up Salt

### BBQ Sauce

- 2 cups ketchup
- 1/4 cup apple cider vinegar
- 2 tablespoons fresh lemon juice
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon garlic pepper

---

▶ suggested wood

**APPLE**

---