



3-2-1 Ribs

Ingredients:

- 2 racks of baby back ribs
- 1/4 cup your favorite BBQ rub
- 1/2 cup apple juice or apple cider vinegar
- 1/2 cup BBQ sauce (optional)

Instructions:

1. **Prepare the Ribs:** Remove the membrane from the back of the ribs. Pat the ribs dry and season generously with your favorite BBQ rub.
2. **Smoke (3 Hours):** Preheat your smoker to 225°F (107°C). Place the ribs on the smoker grates, meat side up. Smoke for 3 hours.
3. **Wrap (2 Hours):** Wrap the ribs tightly in aluminum foil, adding about 1/4 cup of apple juice or apple cider vinegar to each foil packet. Return the ribs to the smoker and cook for another 2 hours.
4. **Sauce and Finish (1 Hour):** Remove the ribs from the foil. Place them back on the smoker grates, meat side up. Brush with BBQ sauce (if desired) and cook for 1 more hour, or until the ribs are tender and the meat pulls back from the bone.

Tips:

- Use a meat thermometer to monitor the internal temperature of the ribs. They're done when they reach about 203°F (95°C), but tenderness is the real test.
- Don't open the smoker too often, as this will let out heat and smoke.
- If you want to add more smoke flavor, you can add wood chips to your smoker during the first 3 hours of cooking.

Additional Information:

- **Prep time:** 15 minutes
- **Cook time:** 6 hours
- **Serves:** 4-6 people