

## Foolproof Baby Back Ribs



### INSTRUCTIONS

1. Begin by removing the membrane on the back of the ribs.
2. Liberally season both sides of the ribs with The Gentlemen's Blend, starting with the bone side. Each packet will coat approximately 2 ribs. Leave to set for 30 minutes.
3. Prepare your BBQ/Smoker for indirect smoking. Target temperature is between 110-120°C with thin blue smoke. Place the seasoned ribs in the smoker and close the lid. Leave them to smoke for 3 hours.
4. After 3 hours, remove the ribs and place into a Rib Bag. (alternatively, wrap in Foil with butter, brown sugar and honey in a single layer. Make sure your wrap is airtight).
5. Return to the BBQ/Smoker and let the ribs cook for 2 hours in the Rib Bag/Foil.
6. Carefully remove the ribs from the BBQ/Smoker and place on a large working surface. Open the Rib Bag/ foil package (be careful of hot steam) and use tongs to remove the ribs and place them back on the BBQ/Smoker, bone side down. Discard the Rib Bag/Foil and excess cooking liquid.
7. Brush the ribs with your favourite BBQ sauce or finish with a fine layer of rub (for a dry rib). Close the lid of your BBQ/Smoker and cook at 110-120°C for an additional hour until the ribs are done to your desired tenderness and any sauce is sticky and set.

