



Sweet 'n' Smoky Pork Ribs

INGREDIENTS

Hickory wood chips
2 (3-lbs.) St. Louis-style full slab pork spare ribs
1 cup Big Moe Cason pork rub
1 cup Big Moe Cason I-80 BBQ sauce, + additional for serving

PREPARATION

- 1** Soak wood chips in water at least 1 hour. Preheat smoker according to manufacturer's directions to maintain a temperature of 270°. Use wood chips and water pan as directed.
- 2** Pat ribs dry with paper towels; remove the silverskin and excess fat. Sprinkle rub over top and bottom of ribs and gently pat into meat.
- 3** Place ribs on greased racks in smoker; close smoker. Smoke for 3 hours or until ribs are tender and a thermometer inserted into the meat between the ribs reaches 185°F to 190°F, adding wood chips as needed to maintain smoke. Brush with 1 cup barbecue sauce during the last 30 minutes of smoking.
- 4** Remove ribs from smoker. Cover with foil and let stand 10 minutes. Serve with additional barbecue sauce, if desired.

NUTRITION FACTS

Calories: 500
Total Fat: 28g
Saturated Fat: 9g
Cholesterol: 15mg

Sodium: 5440mg
Carbohydrates: 35g
Sugar: 26g
Protein: 18g