

Cookout

Baby Back Ribs

INGREDIENTS:

- 2 to 3 racks of Baby Back Ribs.....
- 1 gallon of Apple Juice.....
- 1 cup of Apple Cider Vinegar.....
- 1 10 pound bag of Kingsford Charcoal.....
- ¼ cup of Olive Oil.....
- 4 cups of Hickory Chips.....
- 1 ½ cups of Head Country BBQ Sauce.....
- Shaker of Rib Rub.....

PREPARATION (12 hours before cooking):

- Remove membrane from back of ribs.
- Place ribs in large roasting pan. Cover with cold Apple Cider but reserve 1 cup for use in mop mixture. Marinate for at least 12 hours in refrigerator.
- After marinated drain and pat dry. Rub in Baby Back Rib rub over entire surface area. Let come to room temperature before cooking, at least 1 hour.
- Bring ribs to room temperature before placing in cooker.

Baby Back Rib Mop - Combine 1 cup of Apple Cider Vinegar, 1 cup of Apple Juice, 1 cup of Head Country BBQ sauce, and ¼ cup of Olive Oil into stainless steel pan. Add 1 tablespoon of the Baby Back Rib Rub. Bring to boil and simmer for 5 minutes. Cool before use and may be refrigerated for 2 days.

COOK:

- Start Webber Smoker filled with charcoal and soaked wood chips.
- Slowly smoke until ribs are tender, about 2 ½ to 3 hours depending on the heat and outdoor temperature.
- Baste ribs frequently and as needed with mop mixture.
- Remove ribs from smoker and wrap in heavy aluminum foil. Place foil-wrapped ribs in brown paper bag, close bags and let ribs rest for up to an hour.
- After ribs have rested cut into 1 bone pieces, re-wrap in foil, and place in refrigerator.
- Light Sterno Cans under buffet tray 2 hours before serving. Prior to serving, warm the ribs in pre-warmed buffet tray or an oven (about 1 ½ hours before serving).

TO SERVE:

Serve with side condiment of ½ cup of Head Country BBQ sauce.