

Smoked Baby Back Ribs

Recipe courtesy of: The Better Home Life

Ingredients:

2 racks of baby back ribs

1 cup apple juice

1/3 cup honey

2 teaspoons garlic powder

4 tablespoons Traeger pork and poultry rub

¼ cup dark brown sugar

Homemade BBQ sauce, recipe below

The first step is to remove the silver skin from the baby back ribs. This may have been done by your butcher, but if not it's a really simple process. Just turn over the rack and use a paper towel to find the skin and pull to remove. Once the silver skin is removed season both sides with garlic powder and a generous portion of Traeger pork and poultry rub.

Preheat the Traeger to 200 degrees F.

Place the prepared ribs directly on the rack of the preheated Silverton 620 Traeger grill. Smoke at 200 degrees F for 2 hours.

Line a 21 x 13 Inch foil pan with aluminum foil, make sure there is excess foil to wrap the ribs.

Remove the ribs from the grill, use a hand held probe thermometer to check the meat as close as possible to the center between two ribs. The internal temperature at this step should be approximately 150 degrees F. Turn the Traeger Silverton 620 temperature up to 235 degrees F.

Place the ribs in the foil lined pan. Drizzle the ribs with honey. Pour warm apple juice over the ribs. Then sprinkle each rack with dark brown sugar, approximately 2 tablespoons each.

Tightly wrap the foil around the ribs and return to the Traeger.

Smoke the foil wrapped ribs for 2.5 hours.

After your wrapped ribs have smoked 2.5 hours, remove them with silicone gloves from the Traeger Silverton 620 and once again check a temperature with a hand held probe thermometer. The temperature at this step should be approximately 200 degrees F.

Use a silicone basting brush to coat the top side of each rack of ribs with your homemade BBQ sauce.

Return the ribs to the Traeger. This time they go right on the rack, unwrapped. Continue to smoke at 230 degrees F for 30-40 minutes or until the sauce is tightened.

Remove from the Traeger with large tongs, slice or break apart and enjoy!

BBQ Sauce Recipe

Ingredients:

2 tablespoons mustard

3/4 cup ketchup

2 tablespoons apple cider vinegar

2 tablespoon dark brown sugar

1 teaspoon garlic powder

1/2 teaspoon onion powder

2 tablespoons apple juice

Mix all ingredients together in a sauce pan over low heat. Stir occasionally while maintaining a simmer. Taste your sauce. If it is:

Too sour? Add more apple juice or brown sugar

Too sweet? Add more apple cider vinegar

Not enough mustard, garlic, onion? Add more of those ingredients.

Continue to simmer until sauce is slightly thinner than you would desire your BBQ sauce to be. It will continue to thicken as it cools.