



# Pellet Grill Smoke Ribs

## Ingredients

- Kosher salt
- Coarsely ground black pepper
- 4 tsp paprika, divided
- 2 tbsp vegetable oil
- 2 full racks St. Louis-style pork ribs (2½ to 3 lbs each)
- 2/3 cup apple cider vinegar, divided
- 2 cups ketchup
- 1/3 cup distilled white vinegar
- 1/3 cup dark brown sugar
- 2 tbsp Worcestershire sauce
- 1 to 2 tsp hot sauce, to taste
- Water, for spritzing and sauce

## Special Equipment

- Pellet grill
- Spray bottle
- Basting brush
- Heavy-duty aluminum foil
- Rimmed baking sheet

## Instructions

### 1. Preheat Grill

Set your pellet grill to **275°F (135°C)**.

### 2. Make the Dry Rub

Mix together in a bowl:

- 2 tbsp kosher salt
- 4 tbsp black pepper
- 2 tsp paprika

### 3. Season the Ribs

- Pat the ribs dry.
- Rub each rack with 1 tbsp vegetable oil.
- Coat both sides evenly with the dry rub.
- Place meat-side up on grill grates.
- Cover and smoke for 1 hour.

#### 4. **Spritz the Ribs**

- Mix 1/3 cup apple cider vinegar with 1/3 cup water in a spray bottle.
- After 1 hour, spritz the ribs thoroughly.
- Cover and smoke for 1 more hour.

#### 5. **Make the Sauce**

In a medium saucepan over medium heat, combine:

- 2 cups ketchup
- 3/4 cup water
- Remaining 1/3 cup apple cider vinegar
- 1/3 cup white vinegar
- 1/3 cup brown sugar
- 2 tbsp Worcestershire sauce
- 2 tsp kosher salt
- 2 tsp black pepper
- Remaining 2 tsp paprika
- 1–2 tsp hot sauce

Stir and heat until the sugar dissolves and the sauce is warmed through (about 2 minutes).

Set aside.

#### 6. **Color and Glaze**

- Spritz the ribs again after the second hour.
- Continue cooking for **30 to 45 minutes**, until the ribs are a deep red.
- Spritz again, then brush 1/4 cup of the sauce over the meat side of each rack.
- Close the lid and cook for **15 minutes** to set the glaze.

#### 7. **Wrap for Tenderness**

- Lay out two sheets of heavy-duty foil per rack.
- Spread 1/4 cup sauce on one side of the foil.
- Place the ribs meat-side down on the sauce.
- Brush the bone side with another 1/4 cup sauce and spritz lightly.
- Tightly wrap each rack in foil. Add another layer if needed.
- Place wrapped ribs on a **rimmed baking sheet** and return to the grill.
- Cover and cook for **2 hours** or until ribs are tender but not falling apart.

#### 8. **Rest and Serve**

- Remove ribs from the grill and let rest **5 minutes**.
- Carefully unwrap (watch for steam).
- Slice between bones and serve with remaining barbecue sauce.