



Smoked Back Ribs

Ingredients & Equipments

- 2 racks baby back ribs (about 3 pounds each)
- 1/4 cup packed light brown sugar
- 1 tablespoon chili powder
- 1 tablespoon paprika
- 2 teaspoons ground cumin
- 1 teaspoon mustard powder
- 2 tablespoons kosher salt
- 1 lemon, halved
- 1 apple, quartered
- 1 cup apple juice or apple cider
- 2 tablespoons Worcestershire sauce
- 1 tablespoon apple cider vinegar
- Vegetable oil, for brushing

Special Equipment

- 8 to 10 cups mesquite wood chips
- Small spray bottle
- Grill with smoker box or setup for indirect heat

How to Prepare the Ribs

1. Lay the ribs meat-side down on a cutting board.
2. Use a paring knife to lift and loosen the thin membrane on the back of the ribs.
3. Grab the membrane with your fingers and peel it off completely.

Instructions

1. Apply the Rub

In a small bowl, mix brown sugar, chili powder, paprika, cumin, mustard powder, and kosher salt. Rub the ribs all over with the cut sides of the lemon. Then coat generously with the spice rub. Place ribs in a large roasting pan or resealable plastic bag. Cover and refrigerate for at least **2 hours or overnight** for best flavor.

2. Soak the Wood Chips

About 1 hour before cooking, soak the mesquite wood chips in water. Prepare your grill for indirect smoking. Add one-quarter of the soaked wood chips and a few apple quarters to the smoker box.

3. **Make the Spritz**

In a spray bottle, combine the apple juice, Worcestershire sauce, and apple cider vinegar. Shake well to mix.

4. **Start Smoking**

Preheat the grill to **250°F (120°C)**. Brush the grates lightly with vegetable oil.

Place the ribs on the cooler side of the grill, **meat-side up**, and mist with the apple juice mixture.

Close the grill and smoke for **1 hour**.

5. **Flip and Continue Smoking**

Refill the smoker box with another batch of soaked wood chips and apple pieces.

Flip the ribs so they're **meat-side down**, with the opposite side of the rack now closer to the heat source. Mist again and smoke for another **1 hour**.

6. **Repeat Until Done**

Continue flipping and misting the ribs every hour, replenishing wood chips and apple each time.

After a total of **4 hours**, the ribs should be dark brown, tender, and the meat should start pulling back from the bones.

7. **Rest and Serve**

Remove the ribs from the grill and let them rest for **5 minutes**. Slice between the bones and serve hot.