

Killer Hogs Slow-Smoked Ribs Recipe

This recipe is for our “sweet & spicy” dry ribs, a personal favorite of ours. And it’s the perfect recipe to try out **The BBQ Rub**.

Step 1: Removed the membrane off your ribs (the membrane is nothing but a barrier that blocks the flavor of the rub and smoke from penetrating the meat). Allow your ribs to set out for around 30 - 40 minutes to reach room temperature.

Step 2: Get your smoker to a steady temperature of 250. You want a light wood smoke – nothing too heavy. You can use any wood you want, but we like cherry and apple woods.

Step 3: Sprinkle on a good coating of **The BBQ Rub**. on both sides of your ribs... and take your ribs straight to your smoker.

Step 4: Set your time and baste your ribs with a mop every 45 minutes – 1 hour.

Baste Recipe:

- 16 oz Vegetable Oil
- 16 oz Cider Vinegar
- 32 oz water
- 1 cup of **The BBQ Rub**.
- 2 TBS Worcestershire
- 2 TBS Soy Sauce

And after each baste; sprinkle on more **The BBQ Rub**. This allows you to build layers of flavor as you smoke.

Step 5: At the 2.5 hour mark, flip your ribs over to ensure both sides are basted and seasoned. I personally hate it when my ribs only have flavor on one side. At this point your ribs have absorbed as much “smoke” flavor as they can, so you want to stop adding any new wood to your fire... if not, you will get a bitter flavor on your BBQ.

Step 6: The total cook time is about 5 ½ - 6 hours (you should be running your smoker at 250 degrees the entire time).

You know they are done when you pick the slab up and it wants to bend in the middle and almost wants to break in half – like the meat wants to start pulling away from the bone. This “bend and pull test” is how you know you have achieved perfect tenderness.

Once they are ready – you’ve got hot-off-the-smoker ribs that you can serve immediately. I just dust on one more light coating of The BBQ Rub and you can start eating these bad boys.

For more tips, recipes and barbecue methods, visit www.howtobbqright.com