



BSL Baby Back Pork Ribs

INGREDIENTS

- 3 Racks Pork Loin Baby Back Ribs
- Yellow Mustard (binder)
- BSL Basic BBQ Rub
- 1 Stick Unsalted Butter
- Honey
- Brown Sugar
- Apple Juice

INSTRUCTIONS

1. Prepare ribs: Unpackage and pat dry.
2. Remove membrane from back of ribs using butter knife and paper towel.
3. Apply thin coat of yellow mustard on both sides.
4. Generously apply BSL BBQ Rub to both sides.
5. Rest ribs at room temp 15–60 minutes.
6. Smoke at 250°F until internal temp reaches 165°F (about 3 hours).
7. Wrap in heavy foil with butter, brown sugar, honey, and 1/3 cup apple juice.
8. Return to smoker until internal temp reaches ~205°F (about 2 hours).
9. Remove from foil and place back on smoker.
10. Finish dry (Memphis-style) or glaze with sauce and set 10–15 minutes.
11. Rest 10–15 minutes before slicing and serving.

OTHER CONSIDERATIONS

Cook to temperature, not time. Use clean, thin blue smoke for best flavor. Ideal woods: apple, cherry, pecan, or light hickory. Ribs are done when probe tender and bend test shows slight bark cracking.