

Smoking



Deejay's Recipe Cards

## Smoking Ribs

<http://www.deejayssmokepit.net/>

# Smoking

# Ribs



Take ribs from the package, rinse in the sink and pat dry with paper towels.

Peel off the membrane on the bony side of the ribs. If you don't do this the ribs will be tough and not tender.



# Smoking

# Ribs

Rub your ribs down generously with your favorite rub.



Rub down well with your favorite rub.

# Smoking

# Ribs



Here's mine:

## Dry Rub

4 teaspoons Garlic powder  
4 teaspoons Onion powder  
4 teaspoons Cajun Spice  
2 teaspoons Tomato Powder  
1 teaspoon Jalapeno Powder

4 teaspoon Turbino Sugar  
4 teaspoons steak seasoning  
4 teaspoons Paprika  
1 teaspoon Lemon Peel

Orange or apple Juice for spray

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# Ribs



## The 3-2-1 Method

The 3-2-1 smoked rib method is a good way to smoke ribs that come out perfect every time. 3-2-1 is a kind of shorthand reminder of how long to do what.

The 3 stands for the first 3 hours that you smoke the ribs with nothing but your favorite rub and smoke.

The 2 stands for the second 2 hours. Remove the ribs, spray them with apple juice and wrap them quickly in foil trying not to lose too much heat.

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# Ribs



The 1 stands for the last hour. Remove the foil and put them back on the smoker for 1 more hour. During this hour you can add a glaze or BBQ sauce if you wish.

That's it you should have falling off the bones ribs at this point. My family loves ribs and during the week I don't have time to smoke them. What I do is smoke several racks at a time but pull them at the end of step 2 and refrigerate or freeze them for later.