

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

<http://www.smokingmeatforums.com/>

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



T-bone Tim - New Brunswick Canada
Meat Man

T-Bone Tim's Sticky apple ribs

For the sauce:

1/4tsp pepper

1/4tsp paprika

1/4tsp cinnamon

1/4tsp garlic salt

1/2 cup apple sauce

1/4 cup ketchup

1 cup brown sugar (tightly packed)

3 tbsp lemon juice

Mix all above ingredients and heat over low heat till smooth, refrigerate overnight (optional).

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

Rub down ribs with your favorite rub ,wrap and place in fridge overnight, if using baby backs remove the membrane, place in smoker next day and follow 3-2-1-method using apple for smoke ,spraying periodically with apple juice.

Use sauce generously (on both sides) or to taste when foiling along with a little splash of apple juice.

Baste with sauce both sides 2 times after removing from foil, during the set-up time (last hour).

This will make enough sauce to do approx 6 full slabs of baby backs, and the end result should be deliciously sticky sweet apple ribs ...

Hope you enjoy !! T-bone 🍷