

THREE WAYS TO COOK COMPETITION RIBS

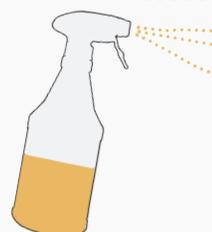
These tips are for 2 slabs of St. Louis Style Ribs. Times will need to be adjusted if more meat is added to the smoker.

PREPARATION

REMOVE SILVERSKIN
TRIM OFF FLAP ON BACKSIDE
TRIM OFF MOST FAT
REMOVE END BONES*
SQUARE UP SIDES
RUB W/ MUSTARD & BBQ RUB



DURING COOK
SPRITZ EVERY 30 MIN
WITH APPLE CIDER
VINEGAR



HEAT SMOKER
SMOKE MEAT-SIDE UP

3-2-1 METHOD



HOT & FAST METHOD



ON 2 PIECES OF FOIL ADD:
BUTTER, HONEY, BROWN SUGAR, JUICE
PLACE RIBS MEAT-SIDE DOWN
ADD BUTTER, HONEY, BROWN SUGAR
WRAP TIGHTLY
SMOKE MEAT-SIDE DOWN



UNWRAP
SAUCE
SMOKE MEAT-SIDE UP



VERTICAL COOKER METHOD

*DON'T TRIM END BONES
HEAT COOKER
INSERT HOOKS AT 2ND BONE

HANG RIBS
SMOKE 2 1/2 HOURS

SAUCE
SMOKE 30 MINUTES

