

Perfectly Smoked Ribs with Special Dry Rub

Ingredients:

Ribs:

- 1 full slab of ribs (28 ribs)

Dry Rub:

- 1 tbsp Kosher Salt
- 1 tbsp Coarse or Fine Black Pepper
- 1 tbsp Paprika or White Pepper
- 1 tbsp Red or Cayenne Pepper
- 3 tbsp Dry Chopped Onions
- 1 tbsp Dill
- 1 tbsp Granulated Garlic
- 2 tbsp Basil
- 2 tbsp Parsley

Vinaigrette:

- 1 cup Oil
- 1/2 cup Apple Vinegar, Juice, or Beer

Instructions:

1. Prepare Ribs: Using a butter knife, remove the membrane from the back of the ribs. Lightly score the edges of each rib with a paring knife.
2. Rub Preparation: Mix all dry rub ingredients in a bowl or apply individually to the ribs. Rub evenly over the ribs and wrap tightly in plastic wrap. Refrigerate for 4-12 hours.
3. Smoking: Bring ribs to room temperature 1-2 hours before smoking. Remove plastic wrap 30 minutes before smoking. Smoke at below 225°F using a mix of hickory and fruitwood. Apply vinaigrette mixture during smoking for moisture.

Cooking Tips:

- Maintain a consistent low temperature for tender ribs.
- Use different woods to discover your preferred flavor.