

BBQ Ribs

INGREDIENTS

Racks of Saint Louis Cut Ribs
Lambert's Sweet Rub O' Mine
Bull's Eye Texas Style BBQ Sauce

Thermometer (BBQ and Meat)
Smoker Box
Mesquite chips



DIRECTIONS

1. Rub sweet rub on both sides of ribs and let sit for an hour or so
2. Heat grill on high and clean grates. Turn off all burners but the back one - put it just below half
3. Put mesquite chips in Smoker box and put the box under the cooking grills - sitting on the back 2 flavorizer bars
4. Put ribs in front of BBQ - not over direct flame (fat side down)
5. BBQ should be around 220 degrees - let cook until the meat is about 178 degrees inside (make sure probe is not touching bone)
6. Take out ribs and slather BBQ sauce on
7. Wrap in aluminum foil and let rest about an hour
8. Enjoy