



SMOKED BBQ RIBS

featuring **Phil Robertson's Barataria BBQ**



INGREDIENTS

- 1 rack of ribs (pork St. Louis style)
- 3 tbsp brown sugar
- 1 tsp salt
- 2 tbsp **Phil Robertson's Barataria BBQ**
- 1 tsp black pepper, coarse grind
- 1 cup apple juice, pineapple juice, beer, or water (any flavorful non-alcoholic liquid)

DIRECTIONS:

1. Remove ribs from packaging, rinse, and pat dry.
2. Place rib rack with the meat side down on a cutting board. Starting at the edge of the ribs, take a knife and gently scrape loose the membrane attached to the back of the bones. Once you have a couple inches of the membrane free, hold the rack down with one hand and pull membrane with the free hand until all is removed.
3. Once membrane is removed, combine **Phil Robertson's Barataria BBQ**, salt, brown sugar, and black pepper. Season the membrane side of the meat lightly and the meat side liberally with **Phil Robertson's Barataria BBQ**, and rub into meat.
4. Keep uncovered meat refrigerated while heating the smoker.
5. Heat the smoker to 220°. Once heated, place the ribs on the rack in the smoker and smoke for 3 hours at 220°-250° undisturbed.
6. After 3 hours remove ribs and place in heavy foil. Add a splash of liquid, and loosely wrap in foil leaving room for the ribs to steam in the package.
7. Return to smoker and cook for 2 additional hours. After 2 hours, remove ribs from foil and place back on the smoker. Baste meat with your favorite sauce or sprinkle additional seasoning spice. Cook for an additional hour at 220°.
8. Keep an eye on the temperature throughout the cooking process as it is important it remains consistent. Remember to keep the smoker door closed as much as possible during the cooking.
9. Remove ribs, cut in between bones, and serve with additional sauce and your favorite sides.



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