



Baby Back Ribs

Ingredients:

Rack of Baby Back Ribs, unmarinated
Recipe #598 Chris's Rib Rub
Recipe #591 CVC BBQ Sauce

Instructions:

Rinse ribs and trim them with kitchen shears. Using a spoon to start, pull back the membrane from the back of the rib rack and grasp it with a paper towel - pull to remove it from the back of the rack. Rub the ribs with Recipe # 598, Chris's Rib Rub. Place the ribs in a preheated smoker at 300°F. Smoke for 6 hours.