



Cool Smoke Comp Ribs

The Professor is holding class! Read along as 6-time world champion Tuffy Stone shares tips and techniques he's perfected at the highest levels of the competition barbecue world. Thanks to Tuffy's generous sharing of his knowledge, we can all cook like champions in our own backyard!

Serves 3–4 adults.

Preferred Smoking Fuel

- Hickory

Ingredients

- 2 racks St. Louis ribs
- [Duck fat spray](#) as a binder
- [Tuffy Stone Classic BBQ Rub](#)
- [Tuffy Stone Sweet BBQ Rub](#)
- Melted butter, for basting
- Apple juice, for spritzing

Wrap Ingredients

- Cayenne pepper
- [Tuffy Stone Classic BBQ Rub](#)
- Minced dehydrated onion bits
- Light brown sugar
- Melted butter
- Honey
- Apple juice

Sauce Ingredients

- [Tuffy Stone Original BBQ Sauce](#)
- Honey

The Preppin'

1. About an hour before you begin smoking, remove the membranes and trim the flaps of meat from the bone side of the ribs. Scrape any excess fat from the bone side with a tablespoon. Trim any thick fat deposits on the meat side, being careful not to carve a divot into the surface of the rack.
2. Pat the racks with paper towels, then apply a light coat of vegetable oil or duck fat spray to both sides.
3. Apply a heavy coat of Classic BBQ Rub to the bone side of the ribs, lightly patting it into the meat. Follow this with a medium coat of Sweet BBQ Rub, again patting it into the meat. Flip the ribs and repeat these steps on the meat side of the ribs. Finally, press the edges of the racks into the excess rub lying on the cutting board.
4. Let the ribs sweat at room temperature for one hour.
5. Meanwhile, pre-heat your smoker to 275° F.
6. If you're using a charcoal smoker, add several chunks of wood to the fire twenty minutes before adding the meat.

Smoke Show!

1. Spray the smoker grate with cooking spray, then put the ribs on the grate, bone side down.
2. After the ribs have been smoking for one hour, baste the meat side with melted butter.
3. Thirty minutes later, mist the racks with apple juice.
4. While the ribs continue cooking, prepare two pieces of heavy-duty aluminum foil per rack of ribs.
5. After the ribs have been smoking for a total of two hours, it's time for the foil wrap. Lay each rack of ribs meat-side up in the center of a double-stack of foil sheets. Next, using a fine-mesh tea strainer as a

shaker, very lightly dust the meat side of the ribs with cayenne pepper. Follow this up with a light coat of Classic BBQ Rub, a sprinkle of onion bits, and a dusting of sugar. Next, drizzle melted butter and honey on top, all followed up by a misting of apple juice.

6. Flip the ribs over and repeat the process on the bone side.
7. Wrap each rack in its two sheets of foil. (Don't wrap in one sheet first, then the other; that's a real pain to unwrap. Bring the two sheets up together.)
8. Return the ribs to the smoker, meat side down (as you wrapped them) and continue smoking at 275°.
9. After about forty-five minutes, start checking the internal temp of the ribs about every fifteen minutes; you want to hit 205–207° between two bones in the thicker end of the rack. Also gauge the resistance to the thermometer probe; you want very close to a “hot knife through butter” lack of resistance.

The Homestretch

1. When your target temperature is reached (about 1 or 1-1/2 hours after wrapping), remove the ribs from the smoker, handling them gently so the racks don't break or fall apart.
2. Open the foil wrap and let the ribs vent for 60–90 seconds.
3. Put a towel in the bottom of an empty cooler to protect it from the heat. Next, put the ribs in a pan or on a small baking sheet. Cover them with more aluminum foil, then set the pan in the cooler. Lay a second towel over the meat, close the cooler lid, and LEAVE IT SHUT!
4. Let the ribs rest for 30–45 minutes.
5. Meanwhile, keep your smoker running at 275°.
6. While the ribs are resting, combine the Original BBQ Sauce with honey in a small pot. Warm the sauce over medium heat, stirring occasionally, until it's warmed throughout. Do not reduce it at all. (The master ratio for the sauce is a fourth-cup of honey to one cup Original BBQ Sauce. You will need roughly a fourth-cup of blended sauce per rack of ribs.)

7. Brush both sides of each rack with sauce, then put them back on the smoker, meat side up, to set the sauce. Leave the ribs on the smoker for about five minutes, until the shine of the sauce becomes slightly opaque. Do not leave the ribs on too long! You do not want the sauce to get tacky or sticky!
8. Remove the ribs from the smoker and transfer to a cutting board.
9. Slice and serve!
10. Store any leftovers in a covered container in the refrigerator for up to five days.

Pro Slicing Tips

- Flip the racks meat side down on the cutting board to slice (so you can see the angles of the bones).
- Smear some sauce on the cutting board before you flip the first rack down to slice. This keeps the gorgeous glaze you put on the ribs from sticking to the board and getting all messed up.

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