



More Recipes

KC Baby Back Ribs

This is our tip-o'-the-hat take on a great Kansas City BBQ tradition: meaty baby backs; all smoky and saucy and sticky! When we set out to create this recipe, we wanted to keep it simple and let the smoke and this great sauce do all the talking... let me tell you, we sure weren't doing any talking when we tore into the first test ribs!

Serves 3–4 adults.

Preferred Smoking Fuel

- 50% mix of cherry and hickory [logs](#) or [chunks](#)
- [Hickory pellets](#)

Ingredients

- 2 racks Baby Back ribs
- [Meat Church Texas Sugar rub](#)
- [Heath Riles Competition BBQ rub](#)
- [Meat Mitch Whomp sauce](#)

The Preppin'

1. Twelve hours before you begin smoking, remove the membranes from the bone side of the ribs, then pat the racks with paper towels.
2. Apply a medium coat of Texas Sugar rub to both sides, lightly patting it into the meat. Tightly wrap the ribs in plastic wrap and return them to the refrigerator.
3. One hour before you begin smoking, pre-heat your smoker to 250° F.

4. If using a charcoal smoker, add several chunks of wood to the fire twenty minutes before adding the meat.
5. Next, remove the ribs from the refrigerator and discard the plastic wrap. Apply a medium coat of Competition BBQ rub to the meat side of the ribs, lightly patting it into the meat. Finally, let the ribs sweat at room temperature for fifteen minutes.

Smoke Show!

1. Spray the smoker grate with cooking spray, then put the ribs on the grate, bone side down.
2. While the ribs are smoking, prepare two pieces of heavy-duty aluminum foil per rack of ribs; stack all the sheets on top of each other.
3. Smoke the ribs until the internal temperature reads 165° between two bones in the thicker end of the rack. This temperature will be reached after about 1-1/2 or 2 hours of smoking.
4. Wrap it up! Put a generous drizzle of the sauce (about the length of a rack) in the center of the top piece of foil. Lay a rack of ribs meat side down on top of the sauce, then wrap it in 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.) Repeat this process for each additional rack.
5. Return the ribs to the smoker, meat side down (as you wrapped them) and continue smoking at 250°.
6. After an hour, start checking the internal temp of the ribs; you want to hit 202–205° 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. Open the foil and carefully drain off the juices. Close up the foil wrap again.

2. 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 tightly 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!
3. Let the ribs rest for 45–60 minutes.
4. Meanwhile, increase your smoker temperature to 275°.
5. Remove the ribs from the foil, flip them meat side up, glaze them generously with more of the sauce, and put them back on the smoker for ten or fifteen minutes to set the sauce and caramelize the sugars.
6. Slice and serve!
7. 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.

[Browse More Recipes](#)