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# Money Rib

Do you need a ribs recipe you can take to the bank? This flavor profile is complex enough to wow the ribs critic in your life and balanced enough to please everyone at your party, while still letting that great pork flavor shine through. These are what we refer to as “eatin’ ribs”—no one will be able to stop eatin’!

Serves 3–4 adults.

## Preferred Smoking Fuel

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

## Ingredients

- 2 racks St. Louis ribs
- French’s mustard
- [Boars Night Out Double Garlic Butter rub](#)
- [Jonesy Q Money Honey rub](#)
- [Killer Hogs The BBQ Rub](#)
- [Bacon Up bacon grease](#)
- [Blues Hog Smokey Mountain sauce](#)
- [Blues Hog Raspberry Chipotle sauce](#)
- Water, for spritzing

## **The Preppin'**

1. Twelve hours 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 line of mustard to both sides. Smear the mustard completely over both sides of the ribs.
3. Apply a medium coat of Double Garlic Butter rub to both sides, lightly patting it into the meat. Tightly wrap the ribs in plastic wrap and return them to the refrigerator.
4. One hour before you begin smoking, pre-heat your smoker to 250° F.
5. If using a charcoal smoker, add several chunks of wood to the fire twenty minutes before adding the meat.
6. Next, remove the ribs from the refrigerator and discard the plastic wrap. Apply a medium coat of Money Honey rub to the meat side of the ribs, lightly patting it into the meat. Let the ribs sweat at room temperature for five minutes, then apply a medium coat of The BBQ Rub to the meat side, again patting it into the meat. Let this layer of rub sweat out 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, combine two parts Smokey Mountain sauce with one part Raspberry Chipotle sauce in a small pot on the stove. Heat the sauce, stirring it frequently, until it reaches a simmer. Remove the sauce from the heat and keep it at room temperature. You will need about a half-cup of sauce per rack of ribs.
3. Next, prepare two pieces of heavy-duty aluminum foil per rack of ribs; stack all the sheets on top of each other.
4. 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 2-1/2 or 3 hours of smoking.

5. Check the appearance of the ribs after 2 or 2-1/2 hours of smoking. If the surface appears dry and you can brush the racks with a finger without smearing the rubs, mist the ribs with water. This helps smoke particles bond better to the surface of the ribs, and also helps keep the meat moist.
6. 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, then add two heaping tablespoons of Bacon Up bacon grease. Lay a rack of ribs meat side down on top of the Bacon Up and the sauce. Wrap the rack 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.
7. Return the ribs to the smoker, meat side down (as you wrapped them) and continue smoking at 250°.
8. After an hour, start checking the internal temperature of the ribs; you want to hit 205–208° 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. Remove the ribs from the smoker and dust them with more of The BBQ Rub.
7. Slice and serve!
8. 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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