

Smoked BBQ Baby Back Ribs

**2 lbs. Dinner's Ready BBQ
Baby Back Ribs**
1 cup apple juice
16 oz. Dinner's Ready BBQ Sauce



Start fire in your smoker. Soak mesquite or hickory wood chips in water. Put apple juice in a sterile spray bottle.

When your fire is ready (between 225° and 250° F), place 3-4 wood chips in the fire to create smoke. Place the ribs on the grill over indirect heat and close grill to contain smoke. Cook the ribs for 4 hours, turning occasionally to ensure even cooking. Add 5-7 charcoal pieces and a handful of wood chips to the fire every 45-60 minutes, maintaining the temperature in your smoker between 225° and 250° F. Spritz ribs with apple juice each time you add wood chips and charcoal.

After about 4 hours of cooking, wrap the cooked ribs in foil and continue to cook over indirect heat on the smoker for 1 more hour. When ready to serve, brush with Dinner's Ready BBQ Sauce and serve additional sauce on the side.

Suggested Side Dishes:

Dinner's Ready Macaroni & Cheese
Dinner's Ready Bacon Ranch Potato Salad
Dinner's Ready Grilled Vegetables
Dinner's Ready Yellow Squash Casserole
Dinner's Ready Garlicky Green Beans