

# Smoked Baby Back Ribs

Cooked in a Low Temp Cook & Hold Smoker



COOKING GUIDE



PREP TIME

15 Mins



COOK TIME

4 Hours



COURSE

Main Course



CUISINE

American



SERVINGS

4 People



Model **LCH-6-6-SK-G2**

VIEW SPEC SHEET AND  
INSTRUCTIONAL VIDEO



[fwe.com/smoked-baby-back-ribs](http://fwe.com/smoked-baby-back-ribs)

## Ingredients

- ◆ 1-2 Slabs of Baby Back Ribs
- ◆ Yellow Mustard to Cover Slab
- ◆ Premade Homemade Seasoning Rub to Cover Slab

## Instructions

- ◆ Preheat your smoker to 250°F.
  - Trim off any excess and flag ends and remove the back sinew. The sinew is a piece of silver skin that runs along the length of the rib cage covering the back side of the bone.
- ◆ Apply the mustard as a binding agent until the entirety of the ribs are covered.
- ◆ Generously coat both sides of the ribs to ensure everything is covered.
- ◆ Once the smoker is preheated, add the dampened wood chips and then place the ribs directly on the grill grates of your smoker and set a timer for 6.5 hours.
- ◆ Remove ribs from the oven and enjoy!

## Equipment Instructions

- ◆ Set a 4-hour smoke time.
- ◆ Set a 250°F cook temperature.
- ◆ Ensure the cook method is set to "Time" and set the timer for 6.5 hours.
- ◆ Set a 155°F Hold Temperature.
- ◆ Vents open all 4 stages of cooking.
- ◆ Add your preferred wood chips.
  - Add about 1 quart of water to the drip tray.
- ◆ Insert Ribs directly on the rack and press the start "▶" button to begin the cook.
- ◆ Once the cook cycle is complete, remove the ribs from the oven and enjoy!

