

From the Kitchen

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DB YUMMERS BABY BACK RIBS

INGREDIENTS

- 2 racks Baby Back Ribs
- Your favorite pork rub
- 2 Cups DB Yummer Sweet and Smokey or Mildly Spicy BBQ Sauce
- 1 bottle Yellow Mustard
- 1 bottle squeeze butter

INSTRUCTIONS

1. Slather the mustard on the ribs to serve as a binder
2. Thoroughly apply rub to both sides of the ribs, wrap in plastic and store in the refrigerator over night
3. Remove from the plastic and place ribs on Pellet or offset smoker at 225 degrees or set up your charcoal grill for indirect smoking at 225 degrees for 3 hours
4. After 3 hours remove ribs and in a zig zag pattern apply squeeze butter to the top of the ribs and tightly wrap in foil
5. Place ribs back on the grill for 2 hours
6. After 2 hours remove the wrap and coat the ribs with your Favorite DB Yummers BBQ Sauce.
7. Continue to cook the ribs for another hour while basting with BBQ sauce every 20 minutes or until the ribs bend but do not break apart