

# Tim Farmer's Country Kitchen

## 3-2-1 RIBS (SMOKER)

STEP ONE: (3 Hours)

3

### Prepare Ribs

Mustard  
Dry Rub  
3 Hours  
230 Degrees



STEP TWO: (2 Hours)

2

### STEAM RIBS

Apple Juice  
Brown Sugar  
Butter  
Wrap in Foil  
2 Hours  
230 Degrees



STEP THREE: (3 Hours)

1

### Slather With Sauce

BBQ Sauce  
1 Hour  
250 Degrees

