

TIM FARMER'S COUNTRY KITCHEN

RIBS - SMOKED (EASY)

Baby back ribs

Dry Rub

BBQ Sauce

Butter

Foil

Remove membrane from ribs. Cover with dry rub on both sides. Place on 225 degree smoker for 3 hours.

Remove from smoker, brush on both sides with bbq sauce. Place dabs of butter on top and bottom and cover tight with foil. Place back on smoker until internal temp is 160 degrees.

