



RECIPE

rhino

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Chris's

Baby Back Ribs



Description:

Chris's Baby Back Ribs are dry-brined overnight, smoked over hickory, and wrapped with butter and brown sugar until tender, with an optional tangy barbecue sauce made from the flavorful drippings.

INGREDIENTS

Ribs

- 1 rack fresh, never-frozen baby back pork ribs, about 2–2½ pounds
- About 2 tablespoons barbecue rub
- Meat Church The Gospel or Chupacabra seasoning
- 2 tablespoons butter, cut into pieces
- ¼ cup packed brown sugar
- Hickory pellets, as needed

Optional Drippings Sauce

- 1 cup barbecue sauce
- ¼ cup reserved rib drippings, fat removed
- 1–2 tablespoons apple cider vinegar

RHINO TIP



Choose a rack with even thickness and plenty of meat covering the bones so the ribs cook as uniformly as possible and the thinner end does not dry out before the thicker portion becomes tender.



PREP TIME
15 min



COOK TIME
5 hr 30 min–
5 hr 45 min



TEMPERATURE
225°F



YIELD
3–4
servings

STEP-BY-STEP INSTRUCTIONS

1



Remove the membrane and season.

Pull off the membrane from the bone side, trim away any loose pieces or excess surface fat, and season both sides evenly with barbecue rub. Refrigerate uncovered for 8–24 hours.

2



Smoke the ribs.

Preheat the Traeger to 225°F with hickory pellets. Place the ribs meat-side up directly on the grill grate and smoke for 3 hours.

3



Double-wrap with butter and brown sugar.

Lay out 2 large sheets of heavy-duty foil separately. Arrange the butter and brown sugar on the first sheet, place the ribs meat-side down on top, wrap tightly in the first sheet, then place that bundle meat-side down on the second sheet and wrap tightly again, creating exactly 2 layers of foil.

4



Cook wrapped until tender.

Return the double-wrapped ribs to the smoker and cook at 225°F for 2½–2¾ hours, until a probe slides in easily and the thickest part reaches about 200–205°F.

5



Rest in a cooler.

Keep the ribs tightly wrapped and place them in a clean insulated cooler surrounded by clean towels. Rest for 1 hour, keeping them at 140°F or warmer during the hold.

6



Make the sauce, slice, and serve.

Carefully unwrap the ribs and reserve the drippings. For the optional sauce, combine 1 cup barbecue sauce with ¼ cup drippings and 1–2 tablespoons apple cider vinegar, warm briefly, then slice the ribs between the bones and serve with the sauce on the side.

TIPS & VARIATIONS



Mellow the Hickory Blend hickory pellets with apple or cherry pellets for a slightly milder smoke flavor.



Add a Little Heat Mix a little cayenne pepper or chipotle powder into the rub for a spicier finish.



Create a Sticky Finish After resting, brush the ribs lightly with barbecue sauce and return them to the smoker uncovered for 10–15 minutes at 225°F.



Make the Sauce Sweeter Stir a spoonful of honey or maple syrup into the optional drippings sauce.



Slice from the Bone Side Turn the rib bones-side up before slicing so the space between the bones be easier to see.