

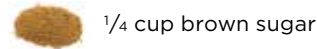


SMOKED BABY BACK RIBS

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PREP: 5 MINUTES | PREHEAT: NONE | COOK: APPROX. 2 HOURS | MAKES: 6-8 SERVINGS

INGREDIENTS



1/4 cup brown sugar



1/4 cup smoked paprika



2 teaspoons garlic powder



2 teaspoons onion powder



Kosher salt,
as desired



Ground black pepper,
as desired

DIRECTIONS

- 1** To install the grill grate, position it flat on top of the heating element so it sits in place.
- 2** In a bowl, combine sugar and all spices, then liberally cover the ribs on all sides with the spice rub.
- 3** Place ribs on the grill grate lengthwise, then close the hood.
- 4** Use the pellet scoop to pour pellets into the smoke box until filled to the top.
- 5** Select **SMOKER**. Set grill temperature to 250°F and time to 2 hours. Select START to begin cooking. There is no preheat time for the SMOKER function. The pellets will go through an ignition cycle (IGN) for 3 to 6 minutes, then cooking will begin and the timer will start counting down.
- 6** When 30 minutes remain on the timer, start checking the ribs' doneness. Cooking is complete when the internal temperature of the ribs reaches 203°F. When ribs are done cooking, remove them from the grill and let rest for 10 minutes. Cut as desired and serve with the sauce of your choice.