

Equipment Needed:

- Backyard Pro Pellet Grill
- Aluminum Foil
- Sheet Pan with Cooling Rack
- Tongs
- Cutting Board
- Kitchen Towels
- Paper Towels

Ingredients Needed:

- Backyard Pro Sweet Meat Rub
- Canola Oil
- Bear Mountain Apple Wood Pellets
- St. Louis Style Ribs

Sweet Meat Rib Rub SMOKED RIBS

METHOD:**Night Before:**

1. Remove ribs from packaging and pat dry with paper towels.
2. After drying the ribs, place the ribs meat side down on a cutting board and peel off the white membrane on the back. **Pro Tip:** Grab the membrane with a clean kitchen towel and pull it off. The towel will prevent the membrane from slipping out of your hand.



3. Coat the ribs with a small amount of canola oil. The canola oil will help the Backyard Pro Sweet Meat Rib Rub to stick to the ribs. After you apply a generous amount of the rub to the ribs, lay them flat on a sheet pan with a wire rack (meat side up).



4. Place the ribs in your refrigerator overnight uncovered. Not covering the ribs will allow the meat to dry further and create a better bark while smoking.

Day of Cooking:

1. Preheat your Backyard Pro Pellet Grill to 225°F.
2. Pull your ribs from the refrigerator and allow them to come to room temperature (at least 45 minutes) before smoking.

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3. Place the ribs on your Backyard Pro Pellet Grill and cook until the internal temperature reaches 194–204°F. **Pro Tip:** Fill a pan with water or ice to help promote a humid environment so the ribs do not dry out.



4. When the ribs reach temperature, remove them from the heat and wrap in aluminum foil. Let the ribs rest for 45 minutes to an hour before enjoying! **Pro Tip:** Add a little bit of water to the bottom of the foil wrap when wrapping the ribs to keep ribs from drying out while resting.

