

BACKYARD BABY BACK RIBS

MISSION BBQ®
The American Way.



Ingredients:

Kitchen Sink Rub

- 1/2 c. dark brown sugar
- 5 Tbsp. paprika
- 6 Tbsp. kosher salt
- 2 Tbsp. sugar
- 2 Tbsp. garlic powder
- 2 Tbsp. chili powder
- 1 Tbsp. onion powder
- 2 Tbsp. table grind black pepper
- 2 tsp. cumin
- 2 tsp. cayenne pepper (optional)
- 1 tsp. white pepper (optional)

Mop

- 1/2 c. apple juice
- 2 Tbsp. apple cider vinegar
- 1 Tbsp. of your favorite BBQ sauce
- 2 racks baby back ribs, each 2 1/2 lbs. and down
- Weber kettle grill
- Charcoal
- Oak wood chunks



Instructions

1. In a medium bowl, mix the ingredients to make the rub. Place in an airtight container and store inside a dark cupboard. This is a good all-purpose rub. Add any extra ingredients you love for your favorite flavor.
 2. In a spray bottle, combine all mop ingredients and mix well.
 3. Rinse the ribs and pat dry.
 4. Starting at one of the first bones on the thinnest side of the rack of ribs, slide the tip of a table knife under the membrane covering the back of each rack of ribs. Lift and loosen the membrane until you can grab a corner of it with a towel. Slowly pull it off. Be sure to get the entire membrane removed.
 5. Using a serrated knife, score the undersides of the rib in an "X" marks the spot pattern four times across a full rack of ribs.
 6. Evenly season the ribs over the entire surface area on top, leaving a little bit of the meat visible under the rub. Season the undersides lightly.
 7. Wrap the ribs in heavy duty plastic wrap and refrigerate overnight.
 8. Remove the ribs from the refrigerator and carefully unwrap. Allow the ribs to stand at room temperature for 30 minutes, or until the surface looks moist. Spot-season any area that might be a little light or if you prefer a more seasoned rib.
 9. Fill a chimney starter about 3/4 full with charcoal and burn the charcoal until it is lightly covered with ash. Spread the charcoal across 1/4 of the bottom charcoal grate. Place a large disposable drip pan on the empty side of the charcoal grate. Fill the pan about halfway with warm water. Let the coals burn down to medium-low heat of approximately 275°F. Leave all the vents open on your grill.
 10. When the fire has burned down to a medium-low heat, add a couple of oak wood chunks to the charcoal. Put the cooking grate in place. Place the ribs, over the water pan, bone side up on the cooking grate as far from the coals as possible. Close the lid. Close the top vent about halfway.
 11. Let the ribs cook and smoke for 1 hour.*
 12. After the first hour of cooking, remove the lid and add a couple of unlit charcoal briquettes and wood chunks to maintain the temperature.*
 13. Rotate the ribs for even cooking, then lightly spray the ribs with the mop. Cook for another hour.*
 14. After the second hour of cooking, remove the lid and add a couple of unlit charcoal briquettes and wood chunks to maintain the temperature.*
 15. Rotate the ribs for even cooking then lightly spray the ribs with the mop. Cook for another hour.*
 16. Cook until meat is very tender and has pulled back from the end of the bones, lightly spraying with mop every 30 minutes. Brush with your favorite BBQ sauce when removing from the grill.*
- Or, if you want to finish off in the oven, remove the ribs after 2 1/2 hours, wrap in foil and place in 275°F oven until meat is very tender and has pulled back from the end of the bones.
17. Remove from the grill/oven and let rest at room temperature for 30 minutes.
 18. Brush with your favorite BBQ sauce.
 19. Serve and enjoy!

*Important for steps 11-16!

Be sure to maintain the temperature at 275°F by opening and closing the top vents.