

Smoked Pork Spare Ribs

Burt Kemp

1-pack pork spareribs (3-racks)
Burt's Stick to Your Ribs Pork Rib Rub
Mustard for a binder or whatever you like to use

Pre heat the smoker to 250°.



Burt Kemp - Chef

Wash and remove the silver back from the ribs. Coat the ribs with binder. Sprinkle on Burt's Stick to Your Ribs Pork Rib Rub on both sides and let rest for 15 minutes.

Place the ribs on the grill bone side down. Let smoke for 3 hours.

Remove the ribs and wrap them in Butcher Paper or Aluminum foil and return to the smoker for 2 hours. If you want sauce on the ribs, then this is when it is applied.

Remove the ribs and unwrap them. Return them to the smoker for 1 hour. Closely watch the ribs so that they do not burn. To keep the moist at any time spray with apple juice and water.

Makes: 3-racks of 11 ribs plus rib tips

Serves: 8

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