

Loin Back Ribs with Rob's Righteous Red Sauce

Serves 2-4

Baby Back Ribs Peeled 2.5 lb and down	2 racks
Cherry Wood Chunks	5 Pieces
All Purpose BBQ Seasoning	2 Cups
Light Brown Sugar Loosely Packed	2 Cups
Rib Baste	2 Cups
Salt Pepper Mix	2 Tbsp
Rob's Righteous Red BBQ Sauce	2 Cups

Rib Baste Yields 2 Cups

Apple Juice	1 Cup
Peach Nectar	½ Cup
Corn Syrup	¼ Cup
Melted Butter	¼ Cup

Method

Combine all ingredients and blend using an emersion blender to emulsify.

Baby Back Ribs

Method

Pre-heat smoker to 250 degrees. Remove baby back ribs from the package and pat dry. Season each rack with 1 Tbsp of salt and pepper mix and let sit for 20-30 min to allow the ribs to sweat. Once beads of moisture begin to appear on the meat side of the ribs generously season the top and bottom of the ribs with 1 cup of All Purpose BBQ Seasoning each. Allow to sit another 15 minutes until the Seasoning begins to sweat and becomes wet. Finally rub the top side only with 1 cup each of light brown sugar and allow to sweat 1 final time until the brown sugar begins to look like molasses. Place Baby Back Ribs in the smoker with the desired amount of wood (starting with 2 pieces then roughly about 1 chunk per hour) Meat side up, and allow to cook for about 4 hours or until you can wiggle the bones but they don't come out. The internal temperature will be around 198 degrees. Once desired doneness is achieved Place Baby Back Ribs Meat Side up on a Large piece of Heavy Duty Aluminum Foil and coat with 1 cup each of the Rib Baste and wrap to allow the ribs to rest in this juice for 20 minutes in a cooler or warm place. Remove from foil wrap and serve with Rob's Righteous Red Dipping Sauce.

Rob's Righteous Red BBQ Sauce

Yields 2 ½ Cups

Ketchup	1 Cup
Heinze Chili Sauce	½ Cup
Dark Brown Sugar	¾ Cup
Salt	½ tsp
Oregano	½ tsp
Tamari	2 tsp
Ground Black Pepper	1 tsp
Franks Red Hot	2 tsp
Honey	¼ Cup
Ground Clove	¼ tsp
Ground All Spice	¼ tsp
Granulated Onion	½ tsp
Granulated Garlic	½ tsp
Cayenne Pepper	¼ tsp
Worcestershire Sauce	2 Tbsp

Method

Combine all ingredients with an Emmerson blender in a Medium size sauce pot and bring to a simmer over medium low heat. Cool and serve

All Purpose BBQ Seasoning Yields 2 Cups

Granulated Sugar	½ Cup
Sweet Paprika	½ Cup
Salt	¼ Cup
Granulated Garlic	2 Tbsp
Granulated Onion	2 Tbsp
Dark Brown Sugar	1/3 Cup
Dried Oregano	1 tsp
Fennel Seed Powder	¼ tsp
Cumin	1 tsp
Chili powder	2 tsp
Cayenne	½ tsp
Dried Thyme	½ tsp
Ground Black Pepper	2 Tbsp
Hatch Chili Powder	2 tsp

Method

Combine all ingredients in a mixing bowl then transfer to a food processor and pulse until all ingredients are evenly incorporated.