



HICKORY SMOKED ST LOUIS PORK RIBS



Use the same technique to BBQ Baby Back or St Louis ribs. The St Louis Ribs will take a little more time because they are larger and tougher. Lightly rub racks with Annie's Roasted Garlic Extra Virgin Olive Oil and season them with Plowboys BBQ Bovine Bold Rub or your favorite rub. The EVOO acts as a glue for the seasoning.

Preheat your Wood Pellet BBQ Smoker-Grill to 180°F (Smoke) using Gourmet BBQ Hickory pellets. Smoke the St Louis Ribs for 1 hour at 180°F. Increase the temperature to 250°F and cook the ribs Low-and-Slow for an additional 4 ½ hours with the lid closed. Check the Internal Temperature of the Pork Ribs to ensure the IT reaches 180°F or higher. The meat will shrink from the bone and will bend but not break which is a sure sign that the ribs are nearing perfection!

The ribs are scrumptious with or without BBQ Sauce. If desired, slather a liberal amount of Sauce on both sides and return them to the wood pellet grill for an additional 30 minutes. These ribs took 6 hours but remember that this should only be used for planning purposes ... always defer to Internal Temperatures.

