



servings: 4 | **prep time:** 2 hours | **cook time:** 4 hours 50 minutes | **cut:** St. Louis ribs | **method:** smoke

saucy smoked St. Louis ribs

Your favorite barbecue sauce makes these Saucy Smoked St. Louis Ribs perfect for your culinary tastes.

INGREDIENTS:

- 1 rack of *Chairman's Reserve*® St. Louis Ribs (2½ pounds)
- 4 tablespoons butter, unsalted
- 3 tablespoons honey
- 1 cup white sugar
- ½ cup smoked paprika
- ¼ cup garlic powder
- ¼ cup kosher salt
- 1½ teaspoons cayenne powder
- 1½ teaspoons black pepper
- 1½ teaspoons cumin powder
- 1½ teaspoons dry mustard
- 1½ teaspoons dried oregano
- 6 oz barbecue sauce

DIRECTIONS:

1. Set your smoker at 230°F. Remove thin membrane from rib side of the slab if it is present.
2. Combine all seasoning ingredients together and divide into halves.
3. Pat slab dry and rub it down with half the dry rub. Let stand for 2 or more hours.
4. After ribs have marinated in rub, apply the rest of the dry rub and place ribs, meat side up in the smoker. Let smoke for 2½ hours, checking often for appropriate smoke and temperature.
5. Remove ribs from smoker and lay on a large sheet of heavy-duty aluminum foil.
6. Wrap the ribs up and return to smoker for an additional 1½ hours.
7. Unwrap the ribs and brush lightly with barbecue sauce, smoke an additional 15 minutes.
8. Remove ribs and let stand for 10 minutes. Serve.