



**serving size:** 4 | **prep time:** 1 hour 5 minutes | **cook time:** 4 hours 10 minutes | **cut:** baby back ribs | **method:** smoking

## loin back ribs with peach jalapeño glaze

Give your baby back ribs a sweet 'n spicy kick with this deliciously addictive peach jalapeño glaze.

### COOL SMOKE BARBECUE RUB:

½ cup turbinado sugar  
¼ cup + 2 tablespoons kosher salt  
¼ cup chili powder  
2 tablespoons smoked paprika  
3 tablespoons ground cumin  
2 teaspoons ground oregano  
2 teaspoons cayenne pepper  
1 tablespoon + 1 teaspoon black pepper  
1 tablespoon + 2 teaspoons granulated garlic  
1 tablespoon + 2 teaspoons granulated onion

### PORK RIBS:

2 (1 ½ pound) racks *Chairman's Reserve*®  
baby back pork ribs  
1 cup Cool Smoke Barbecue Rub  
½ cup apple juice, poured into a spray bottle

### PEACH JALAPEÑO GLAZE:

1 cup peach preserves  
½ cup chicken or pork stock  
¼ cup minced jalapeño (about one large jalapeño)  
3 teaspoons Cool Smoke Barbecue Rub  
2 teaspoons lemon juice

### DIRECTIONS:

1. In a medium bowl, mix all Cool Smoke Barbecue Rub ingredients together thoroughly. Store in an airtight container until ready to use.
2. An hour before you plan to cook the ribs, use a shaker to dust each rack evenly on both sides with ½ cup Cool Smoke Barbecue Rub (¼ cup per side).
3. Heat the smoker to 275° F. Alternatively, heat a grill to 275°F using a 2-Zone setup, with 3 to 4 chunks of your favorite wood, in addition to the charcoal or gas.
4. Place the ribs (meat-side-up) in the smoker, or on the cool side of a grill, close the grill lid, and cook 1 hour. Spray the ribs with apple juice. Continue to cook for 1 hour spraying every 30 minutes and once at the end.
5. Cut 2 (18 x 24-inch) lengths of extra-heavy foil and set aside. When the ribs turn a reddish-brown mahogany color, transfer them from the grill and place each rack meat-side-down onto a piece of the foil. Wrap tightly, being careful not to puncture the foil. Place the foil-wrapped ribs, meat-side-down, back into the smoker, or on the cool side of the grill, and continue cooking 1 ½ to 2 hours, until tender. Open the foil package and use a skewer or a toothpick to check for tenderness.
6. While ribs are on their final cooking time, add all Peach Jalapeño Glaze ingredients into a saucepan and stir. Place over low heat and cover. Keep warm.
7. Remove ribs from the foil, brush each rack with Peach Jalapeño Glaze, ½ cup (¼ cup per side), and return them to the smoker (meat-side-up), or to the cool side of the grill, for 5 to 10 minutes to set the sauce. Watch them carefully so you do not burn the sauce.
8. Serve warm with extra Peach Jalapeño Glaze on the side.