



**TIPSY FOODS**  
COOK A LITTLE TIPSY

## Smoked BBQ Baby Back Ribs Recipe



So first understand the rib cuts. You have Baby Back Ribs and St. Louis Style Ribs. Baby Back Ribs are from the top of the rib cage between the spine and the spare ribs just below the loin muscle. St. Louis style ribs are cut from spare ribs and then the cartilage, sternum bone and rib tips are removed leaving an almost rectangular shape of ribs

### Ingredients

2 slabs Baby Back Ribs  
1 jar **St Louis Rib Rub** (Sweet) or **Rib Rub** (Savory)  
2 cups Pork BBQ Marinade (recipe follows)  
1 bottles of your favorite **Tipsy Foods BBQ Sauce**

### Instructions

1. **Don't forget to remove the underbelly membrane.** "You need to do this before anything else. If you don't remove it, the smoke won't penetrate the meat properly on the bottom side of the ribs. Also, the membrane will get caught in your teeth."
2. Rub Pork BBQ Marinade all over the ribs then generously rub top and bottom of the ribs with one of the **Tipsy Foods Rubs** mentioned in the ingredients. Wrap tightly with plastic wrap and refrigerate for 4 to 8 hours.
3. Remove ribs from the plastic wrap and apply a second layer of **Rub**. Let sit at room temperature for 30 minutes.
4. Prepare smoker and bring temperature to 225°F. I recommend either Hickory or Apple as the smoke wood.
5. Place the ribs on the smoker, bone side down, and smoke for 2 hours.
6. Turn the Ribs over. Cook for 2 hours.
7. Remove ribs from smoker. Wet with the Pork BBQ Marinade and wrap in heavy-duty foil.
8. Return ribs to the smoker and increase temperature inside the smoker to 300°F. Cook approximately 1 hour more, for roughly 5 hours total cooking time. Another way to gauge whether the ribs are done, is to check for fork tenderness. If a fork can slide in between the bones with almost no resistance, they are ready.
9. Remove ribs from foil and sauce with your favorite Tipsy Foods BBQ Sauce and Serve. *(Here my wife and I have different tastes in BBQ Sauce. Therefore, I serve and give everyone the chance to sauce with their favorite flavor.)*

### Tipsy Foods St Louis Rib Rub



### Tipsy Foods Rib Rub





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## **PORK BBQ MARINADE**

### **Ingredients**

1 cup Apple Cider  
1 cup warm water  
¼ cup Apple Cider Vinegar  
2 Tbs Tippy Rub (Your choice from above)

### **Instructions**

Place all ingredients in a mason jar or other airtight container. Cover and shake vigorously. Refrigerate for up to 1 week.

## **Tippy Foods BBQ SAUCE**

Use your favorite flavor of Tippy Foods BBQ Sauce, however my choices are:

**Peach Tequila**

**Blueberry Rum**

**Bourbon Cherry**

**Apple Bacon**

**Sweet & Saucy**

**Maple Bacon**

**Sweet Heat** (Medium Heat) made with Bourbon

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