



# TIPSY FOODS

## COOK A LITTLE TIPSY

### Easy Smoked Country Cut Ribs

I use a pellet smoker so controlling the temperature is easy. If you want to use a Charcoal grill with wood pieces, make sure to put the heat on one end and put your ribs on away from the direct heat while smoking.

#### Ingredients

6 pieces Country Cut Ribs

2 TBSP Topsy Foods [St Louis Rib Rub](#) (Sweet) or [North Carolina Rub](#) (Savory)

1 bottle of your favorite [Topsy Foods BBQ Sauce](#)

#### Instructions

1. Rub both sides with a generous amount of your pick from the Rubs above.
2. Prepare smoker and bring temperature to 225°F. I recommend either Hickory or Apple as the smoke wood.
3. Place the ribs on the smoker and smoke for 2 hours.
4. Remove ribs from smoker. Sprinkle again with the Rub and wrap in heavy-duty foil.
5. Return ribs to the smoker and increase temperature inside the smoker to 300°F. Cook approximately 2 hours more, for roughly 4 hours total cooking time. Another way to gauge whether the ribs are done, is to check for fork tenderness.

As you can see, when I cook, I cook a lot



6. Remove ribs from foil and sauce with your favorite Topsy 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.)*