



# Party Ribs Perfection on the Pit Boss 1250 Platinum

## Ingredients:

- 2 racks baby back ribs
- Kinder's The Blend seasoning
- Kinder's Honey Hot BBQ Sauce

## Instructions:

- 1. Prep the Ribs:**
  - Remove the ribs from the packaging.
  - Remove the membrane from the back of the ribs.
  - Cut the ribs into individual pieces.
- 2. Season:**
  - Place the ribs in a large foil pan.
  - Season generously with Kinder's The Blend.
- 3. Smoke:**
  - Preheat your Pit Boss 1250 Platinum to 275°F.
  - Add a pan of water to the smoker.
  - Place the pan of ribs in the smoker.
  - Insert a temperature probe into one of the ribs.
  - Smoke until the internal temperature reaches 190°F.
- 4. Sauce and Finish:**
  - Brush the ribs with Kinder's Honey Hot BBQ Sauce.
  - Continue cooking until the internal temperature reaches 200°F.
  - Wrap the ribs in foil if needed to speed up cooking.
- 5. Rest and Serve:**
  - Let the ribs rest for 10 minutes before serving.

## Tips:

- Use a dull knife to easily remove the membrane.
- Cutting the ribs into individual pieces helps them cook faster and more evenly.
- Use a foil pan to contain the ribs and make cleanup easier.
- Monitor the internal temperature of the ribs with a meat thermometer.
- Wrap the ribs in foil to speed up cooking and increase moisture.





**Additional Information:**

- Prep time: 15 minutes
- Cook time: 2-3 hours
- Serves: 4-6 people