



Johnny Trigg's Barbecued Pork Ribs

Ingredients:

- 2 racks of pork ribs (spare ribs or baby back)
- Your favorite rib rub
- Your favorite BBQ sauce
- Apple juice or other liquid (optional)

Instructions:

1. **Prep the Ribs:** Remove the thin membrane from the back of the ribs.
2. **Season:** Generously apply your favorite rib rub to both sides of the ribs.
3. **Cook:**
 - Place the ribs in a disposable aluminum pan.
 - Add a small amount of apple juice or other liquid to the pan (optional).
 - Cover the pan tightly with aluminum foil.
 - Cook in a smoker at 275°F (135°C) for 3 hours.
4. **Sauce and Finish:**
 - Uncover the ribs and apply your favorite BBQ sauce.
 - Continue cooking for 1 hour, or until the ribs are tender and the sauce is set.
 - Use the "bend test" to check for tenderness – the ribs should bend easily when lifted.

Tips:

- Use a meat thermometer to ensure the ribs reach an internal temperature of 195-205°F (91-96°C).
- If you don't have a smoker, you can use a gas or charcoal grill with indirect heat.
- Let the ribs rest for 10-15 minutes before slicing and serving.

Additional Information:

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