



HICKORY SMOKED ST. LOUIS PORK RIBS



Use the same technique to BBQ Baby Back or St Louis ribs. The St Louis Ribs will take a little more time because they are larger and tougher. Lightly rub racks with Extra Virgin Olive Oil and season them your favorite rub. The EVOO acts as a glue for the seasoning.

Preheat your Wood Pellet BBQ Smoker-Grill to 180°F (Smoke) using Gourmet BBQ Hickory pellets. Smoke the St Louis Ribs for 1 hour at 180°F. Increase the temperature to 250°F and cook the ribs Low-and-Slow for an additional 4 ½ hours with the lid closed. Check the Internal Temperature of the Pork Ribs to ensure the IT reaches 180°F or higher. The meat will shrink from the bone and will bend but not break which is a sure sign that the ribs are nearing perfection!

The ribs are scrumptious with or without BBQ Sauce. If desired, slather a liberal amount of Sauce on both sides and return them to the wood pellet grill for an additional 30 minutes. These ribs took 6 hours but remember that this should only be used for planning purposes ... always defer to Internal Temperatures.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)