



Smoked Pork Ribs

Rob Hull

Ingredients

Pork Ribs
Salt
Pepper
Hawaiian Barbecue Sauce
Applewood chips or chunks

Directions

Prepare Smoker - Set up your smoker for indirect heat at 225° F. Just prior to putting the ribs on the grate, add apple wood chips and/or chunks.

Prepare Ribs - Trimming excess fat and pat dry. Remove the silver skin (membrane) on the bone side of the ribs.

Liberally sprinkle the ribs on both sides with salt and pepper.

Smoke the Ribs - Smoke the ribs for about 4 hours. The exact time will depend on the efficiency of your smoker and the thickness of the ribs.

After 3 hours, brush the ribs on both sides with Hawaiian Barbecue Sauce.

Test for Doneness

Alton Brown has outlined four criteria that should be met in order for ribs to be done.

- 1) The internal temperature of the meat should be 185 to 190 degrees F.
- 2) Pick up each slab from the center with tongs and it should droop into a u-shape and crack slightly.
- 3) While holding with the tongs, and bouncing gently, the surface of the ribs should crack slightly.
- 4) The meat should pull easily off the bone but not fall off. If ribs pass all tests, remove them from the smoker and wrap in heavy-duty foil and rest for 15 minutes.

Notes

Wet Chips Vs. Dry Chips

There is considerable debate as to whether or not you should soak the wood chips prior to smoking. Wet wood chips will create steam before they create smoke and the steam has little influence on the flavor.

I do soak my wood chips for 30 minutes prior to cooking but this is done, in large part, to control the heat. I cook on a Big Green Egg and the wet wood chips help knock down the temperature to the proper 225° level.

If you are cooking on a charcoal smoker and the pre-heat has raised the temperature too high, wet wood chips can help you control that. If you have a good cooking temperature then soaking the wood chips is not necessary.