

Competition-Style Pork Ribs

Featuring Sugarsmacks & Hickory Timberdust

Sawyer McMillin | President

Lonestar Smoke & Char Co.

sawyer@lonestarsmokeandchar.com | 281-799-0843

www.lonestarsmokeandchar.com

Prep Time: 30 minutes

Cook Time: 56 hours

Smoker Temp: 250F

Meat: St. Louis cut pork ribs (2 racks)

Ingredients

- 2 racks St. Louis-style pork ribs
- Sugarsmacks heavy base layer
- Hickory Timberdust finishing dust
- 1/2 cup apple juice
- Foil or butcher paper
- Optional: BBQ sauce for glazing

Instructions

1. Prep: Remove membrane from the back of the ribs and pat dry.
2. Season: Apply a heavy base of Sugarsmacks. Add a light coat of Hickory Timberdust for added smoke flavor.
3. Rest: Let ribs rest 3045 minutes to sweat and absorb seasoning.
4. Smoke: Set smoker to 250F with hickory or apple wood. Smoke ribs meat-side up for 3 hours.
5. Wrap: Spritz with apple juice, then wrap in foil or butcher paper. Return to smoker for 2 more hours.
6. Finish: Unwrap and glaze with BBQ sauce if desired. Smoke uncovered for 3060 minutes until ribs are tender and glossy.
7. Serve: Rest 10 minutes before slicing.

Tip: Bend test: Ribs should slightly crack when lifted from the middle but not fall apart.