

Smoky Mountain Ribs

Serves: 6-8 people | **Cook Time:** 3 hours | **Difficulty:** Medium

Equipment Needed:

- 12-inch Dutch oven with lid
- Sharp knife
- Small bowls for rub
- Tongs for handling

Ingredients:

Ingredient	Amount	Notes
Pork ribs	3-4 lbs, baby back	St. Louis style works too
Brown sugar	1/2 cup	Packed
Paprika	3 tbsp	Sweet or smoked
Salt	2 tbsp	Coarse kosher
Black pepper	1 tbsp	Coarsely ground
Garlic powder	2 tsp	Not garlic salt
Onion powder	2 tsp	Sweet variety
Cayenne pepper	1 tsp	Adjust to taste
Dry mustard	1 tsp	Ground
Apple cider vinegar	1/4 cup	For spritzing
Barbecue sauce	1 cup	Your favorite

Complete Cooking Steps:

Step 1: Set up and Prepare the Rub

Set up 16 coals, with 8 on top and 8 on bottom, for a low heat of 325°F.

Mix brown sugar, paprika, salt, pepper, garlic powder, onion powder, cayenne, and mustard in a bowl.

Step 2: Apply Rub and Rest

Coat the ribs generously with the spice rub, massaging it into the meat on both sides.

Let ribs rest at room temperature 10-15 minutes to allow rub to penetrate. This develops better flavor and crust.

Step 3: Initial Slow Cooking

Cover and cook low and slow, maintaining 325°F by adding fresh coals every hour.

Rotate the pot every 30 minutes for even cooking.

Step 4: Check and Spritz

Spritz with apple cider vinegar and continue cooking covered.

Ribs should start pulling away from the bone ends when nearly done.

Step 5: Glaze with Sauce

When ribs are tender (about 2.5-3 hours total), brush with barbecue sauce.

Increase the heat slightly by adding 3-4 more coals on top. Cook uncovered 10-15 minutes to set the glaze.

Step 6: Rest and Serve

Remove the ribs from the heat and let them rest for 10 minutes before cutting.

Ribs are done when the meat pulls away easily from the bone. Cut between bones and serve with extra sauce.

Serving Suggestions:

- Serve with coleslaw and cornbread
- Perfect for special camping occasions
- Great with baked beans and potato salad
- Plan extra cooking time - low and slow is key