



PIT BOSS RECIPES



BASIC SMOKED RIBS

CATEGORY
Dinner

SERVINGS
Serves 4

PREP TIME
10 minutes

COOK TIME
5.5 hours

INGREDIENTS

- 2 Racks Baby Back Rib
- Pit Boss Sweet Rib Rub

SPECIAL TOOLS

- Aluminum Foil

DIRECTIONS

Preheat your Pit Boss Pellet Grill to 225°F.

Remove the membrane on the reverse side of the ribs by sliding a butter knife under the membrane and breaking it. With a piece of paper towel, grab the broken membrane and peel back until the entire membrane is removed.

Season both sides of the ribs with Sweet Rib Rub.

Place the ribs, meat side up, on the grates of the grill and close the lid. Smoke for about 4 1/2 hours.

Wrap in foil and return to the grill at 350°F for another 45 minutes.

Pull your ribs off the grill and rest for 10 minutes.

Slice and serve hot. ENJOY!