

321 Ribs

Prep: 15 minutes • Cook: 6 hours

Fall-off-the-bone smoked baby back ribs cooked with the 3-2-1 method: sweet-rubbed, apple cider-braised, and finished with a sticky BBQ glaze. Juicy, tender, and sweet-savory with deep smoke and caramelized sauce.

Ingredients

- 1 rack baby back ribs
- 2 tablespoons Hey Grill Hey Sweet Rub
- 1 cup apple cider (apple juice also works)
- 1/4 cup dark brown sugar
- 3 tablespoons salted butter (cut into small pads)
- 1/2 cup Hey Grill Hey Everything BBQ Sauce

Instructions

1. Preheat the smoker to 180°F.
2. Remove the membrane from the back of the ribs and trim excess fat.
3. Liberally season both sides of the ribs with Sweet Rub, starting with the bone side.
4. Place ribs on the smoker and smoke for 3 hours (target around 165°F internal at this point).
5. Make the braise: Place a large sheet of foil on your work surface. Set ribs bone-side up on the foil, sprinkle with dark brown sugar, dot with butter (cut into small pads), and pour in apple cider. Seal tightly in foil.
6. Return wrapped ribs to the smoker, increase temperature to 225°F, and cook 2 hours.
7. Unwrap carefully, discard foil and liquid, and place ribs back on the grill bone-side down. Brush with Everything BBQ Sauce (or your favorite sauce).
8. Continue smoking for about 1 hour (or until around 200°F internal and the sauce is set and sticky).
9. Rest ribs 10–15 minutes, slice, and serve with extra sauce if desired.

Tags: Pork, BBQ, Smoked, Ribs, Dinner
