

Smoked Pork Ribs | Chuck's Flavor Train

Prep: 45 mins • Cook: 240 mins

Slow-smoked pork ribs wear a savory rub and form a classic bark, yielding juicy, pull-from-the-bone tenderness with an optional glossy BBQ sauce finish.

Ingredients

- 1 rack pork ribs (spare or baby back)
- as needed pork rub
- as needed spritzing liquid (water, apple juice, or soda) (for spritzing, optional)
- as needed BBQ sauce (optional)

Instructions

1. Preheat smoker to 250°F.
2. Prepare the ribs: place the rack on a work surface and remove the thin membrane from the bone side (loosen with a knife tip, then grip with a paper towel and pull off).
3. Generously season all sides of the ribs with pork rub. Optional: apply a thin binder layer (olive oil, mustard, or hot sauce) before the rub. Let ribs sit at room temperature for 30 minutes.
4. Place the ribs in the smoker at 250°F and close the lid.
5. Optional: After the first 30 minutes, spritz ribs with water, apple juice, or soda; continue spritzing every 30 minutes to help build bark.
6. Around 3½ hours in, begin checking internal temperature with a BBQ thermometer. Target 195°F, typically reached near the 4-hour mark.
7. If using BBQ sauce, brush it on and cook an additional 5–10 minutes to set. For fully fall-off-the-bone texture, aim for 203–205°F internal before saucing.
8. Remove ribs from the smoker, slice, and serve immediately.

Tags: Pork, Ribs, BBQ, Smoked, Low and Slow
