



B&B's BEST
YOU ARE WHAT YOU EAT
SO EAT THE BEST

Easy Smoked Country Cut Ribs

I use a pellet smoker so controlling the temperature is easy. If you want to use a Charcoal grill with wood pieces, make sure to put the heat on one end and put your ribs on away from the direct heat while smoking.

Ingredients

- 6 pieces Country Cut Ribs
- 2 TBSP [B&B's Best Deep South Rub](#)
- One roll pink butcher paper
- 1 bottle of your favorite [B&B's Best BBQ Sauce](#)

Instructions

1. Rub both sides with a generous amount of [Deep South Rub](#).
2. Prepare smoker and bring temperature to 225°F. I recommend either Hickory or Apple as the smoke wood.
3. Place the ribs on the smoker and smoke for 2 hours.
4. Remove ribs from smoker. Sprinkle again with the Rub and wrap Pink Butcher Paper.
5. Return ribs to the smoker and increase temperature inside the smoker to 300°F. Cook approximately 2 hours more, for roughly 4 hours total cooking time. Another way to gauge whether the ribs are done, is to check for fork tenderness.
6. Remove ribs from foil and sauce with your favorite [B&B's Best BBQ Sauce](#) and Serve. *(Here my wife and I have different tastes in BBQ Sauce. Therefore, I serve and give everyone the chance to sauce with their favorite flavor.)*

