

FATHERS DAY SMOKED BABY BACK RIBS WITH BENJAMIN'S BBQ SAUCE

FOR THE RIBS:

4 racks baby back pork ribs
1 C dry rub
¼ C canola oil
A/N Applewood smoking chips
1 can lager beer
2 C apple cider

METHOD: soak wood chips in water for 30 minutes then drain. Add wood chips to smoker and set smoker to 225 F. Mix the dry rub with the oil and mix together to form a paste. Rub the paste all over the ribs and set the ribs on wire racks. Once the smoker is at 225 F place ribs on rack and smoke at 225 for 6 hours. Combine the beer and apple cider and in the pan in the bottom of the smoker, pour half of the beer and the apple cider. Use the other half to 'mop' the ribs with a brush every 1 ½ to 2 hours. Make sure you don't run out of chips; you will need to add more to the smoker every 2 or so hours. once the ribs have cook for 5 hours, brush a generous layer of the BBQ sauce on the ribs and cook 1 hour longer. Remove ribs from smoker and brush the finished ribs with more BBQ sauce. Serve warm.

FOR THE DRY RUB:

½ C salt
2T brown sugar
1T chili powder
1T smoked paprika
1T garlic powder
2t onion powder
2t black pepper
2t dry mustard powder
1t cumin
1t coriander
½ t cayenne

FOR BENJAMIN'S BBQ SAUCE

2T butter

½ onion

3 garlic cloves

4 T dry rub mix for ribs

4 C ketchup

¼ C Kentucky bourbon

½ C apple cider vinegar

½ C molasses

1 C brown sugar

½ C Worcestershire sauce

¼ C yellow mustard

½ C honey

juice of 1 lemon

METHOD: sweat onions and garlic in butter (NO COLOR). Add dry rub mix to onions and cook for 2-3 minutes. Add the bourbon and flambé to burn off the alcohol. Add ketchup, vinegar, molasses, brown sugar, Worcestershire sauce, yellow mustard and honey. Cook over very low heat until reduced by half. Remove from heat and strain. Finish with juice of 1 lemon.

