

Recipe adapted from [Eclectic Recipes](#).



Smoked BBQ Ribs

1 slabs pork back ribs, trimmed

Dry Rub Ingredients

1/4 c brown sugar

1 T smoked paprika

1 t onion powder

1 t garlic powder

1 t dried oregano

1 t dried thyme

1/2 t cayenne pepper

1 t kosher salt

1 t black pepper

Rib Ingredients

1/4 c, plus 1 T apple cider vinegar, divided

1/4 c bbq sauce

1 bag hickory wood chips

Mix all of the spices and sugar together in a small bowl. Rub the spices on the ribs, coating completely. Place ribs on aluminum foil and add 1 T of apple cider vinegar. Wrap the ribs in the foil and refrigerate for a minimum of 1 hour, or overnight.

Soak the hickory chips in water. Start the charcoal in the fire box, when it's ashed over, add the hickory chips. Place the ribs in the grill after the hickory chips are added. And every half-hour add more hickory chips to the fire box to maintain smoking. Every hour, brush the ribs with the 1/4 c apple cider vinegar. Smoke the ribs for 3 hours while maintaining temperature between 250F-275F.

After three hours, wrap the ribs in foil and brush with apple cider vinegar. Cook for another hour to an hour and a half. Remove from foil and brush with bbq sauce. Cook over the heat source in the fire box for another 5-10 minutes per side until done. Serve immediately.