

I cook my ribs on an electric smoker using mesquite wood chips for smoke

You can do this in your oven, without the smoke.

1. Get a rack, 2 or 3 of ribs and a 6 pack of beer..
2. You'll want to remove the membrane off the bone side, it is a little hard to do but take a knife and work under the membrane and use a paper towel to get hole of it and pull it up and off.
3. Apply your dry spices, I use SWINE SPICE Dry Rub from DOT's Supermarket, it is good.
4. Let them set in the refrigerator over night.
5. Next day I let the smoker get to temp and place the ribs bone side down at a temperature between 225 and 250 degrees. You can do this with the oven in the house. I have to adjust the door on my smoker once in a while to keep the temp where I want it since it is not automatic.
6. About 3 beers later, (3 hours) take the ribs off and wrap them in foil tightly and place back on the smoker or in the oven with the bone side up for 2 hours.
7. After 2 more beers or (2 hours) get your favorite BBQ sauce ready, I make my own and will post it later when I make it again and see what and how much stuff I put in it. Open the foil and baste with the BBQ Sauce. Do this several time during the next hour while finishing the last beer which is about 1 hour.
8. When removing from the smoker or oven, the bones will just about fall out and you might have to eat them with a fork.

Frank