



Recipes by Peter

Ask a question: cookingwithpeterok@gmail.com

EASY SMOKED BABY BACK RIBS

Smoked baby back ribs are, well, wonderful! However, who has the 6 hours needed to keep the ribs outside on the smoker? Not me.

With this recipe I put the baby back ribs on the Ninja Woodfire Grill for one hour on the smoker setting at 275 degrees.

After the time on the smoker, I bring the ribs inside, wrap each individual rib piece in foil and I bake them in the kitchen oven for two hours. I then remove the ribs from the foil, place them on a foil lined baking sheet and then I brush my favorite BBQ sauce on the ribs.



The ribs go back in the kitchen oven, uncovered for one hour more at 350 degrees.

This simple EASY way of making smoked baby back ribs is a great time saver.

INGREDIENTS

- * 2 Racks of Baby Back Ribs, membrane removed, and dried with a paper towel
- * Canola Oil to Spray on the Ribs so the Seasonings will Adhere to the Ribs
- * 2 Tablespoons (or more) of the Rib Seasoning of Your Choice. I used Montreal Steak Seasoning because I like the flavor. Use what you like.
- * BBQ Sauce of Your Choice (I used Head Country brand)

DIRECTIONS:

Set the Ninja Woodfire Grill (or whatever smoker you have) on the Smoker function to 275 degrees. Set the smoker to 4 hours (default). Place the pellets in the smoker. Let the smoker go through its initial startup which takes about 15-20 minutes.

Set as many ribs as possible on the smoker and smoke the ribs for one hour. If you have more ribs than what will fit on the smoker, remove the first set, and then add the 2nd set of ribs and smoke these for one hour.

When the initial smoke is complete bring the ribs inside the house, wrap each of the rib sections in foil making sure the foil is closed on both ends tightly. Set the ribs on a baking sheet pan.

Set the oven temperature to 350 degrees, place the ribs inside of the oven and let them bake for 2 hours.

As the ribs are baking prepare another sheet pan by covering the sheet pan in aluminum foil. Spray this aluminum foil with a quick release baking spray such as Pam.

After the ribs have baked for two hours, remove the ribs from their foil wrap and place the ribs on the second sheet pan.

Spread the BBQ sauce over the ribs using a brush, then bake the ribs for one more hour.

Remove from the sheet pan, let cool a bit.

Enjoy!