



Rufus Spare Ribs **(Smoking – 2 Racks of ribs 4 pounds each)**

The Prep...

- REMOVE MEMBRANE.
- TRIM & CLEAN BOTH RIBS
- RUB GARLIQUE (GARLIC PASTE)

The Rub...

- 5 TBS SUGAR
- 4 TBS SWEET PAPRIKA
- 3 TBS KOSHER SALT
- 2 TBS LEMON PEPPER
- MARINADE IN FRIDGE OVER NIGHT

The Spray...

- 3/4 CUP APPLE CIDER
- 1/4 CUP BOURBON

The Cook...

- SMOKE FOR 3 HOURS AT 300 DEGREES
- SPRAY EVERY HOUR.
- BRUSH FAVORITE BBQ SAUCE AND WRAP FOR LAST HOUR.