

BBQ Cooking Techniques

Competition Style Ribs

2004 Champions Lynch Livestock Waucoma, IA

2004 Champions Peoria Riverfest, Peoria, IL

2004 Champions Pikes Peak Festival Colorado Springs, CO

Iowa BBQ Society 2004 Team of the Year

5th place team nationally in KCBS Team of Year Standings

4th place Ribs , Jack Daniels World Championship



Pork Ribs

- Types
 - Loin back/Baby back
 - Spare
 - St. Louis Style
- Enhanced Ribs
- Remove membrane
- Trim Excess Fat
- Season
 - Spray Oil/Mustard
 - Rub (both sides)



Onto the pit

- Smoking Woods
 - Apple
 - Cherry
 - Hickory
 - Pecan
- Temperature
 - 225 – 250 degrees.
 - Clean fire (no bellowing smoke)
- Ribs in cooker, bone side down or in rib racks
 - No peaking



Wrapping

- Spray with moisture after 2 hours to keep moist and add flavor
 - Apple Juice or any other juice
 - Water
- Wrap in foil after 3 hours in smoker, back in smoker for 1 hour
 - Brown Sugar
 - Honey
 - Apple Juice
 - Additional Rub
 - Butter



Finishing

- When are they done
 - Pulling back from bone
 - Easy to pull apart
 - Bend Test
- Holding Ribs
 - Heated cooler
 - Keep above 140 degrees
- Finishing Ribs
 - Out of foil
 - Glaze with favorite Sauce
 - Spray with juice for appearance



Questions

