

Ribs

Spices :

Adkins Western Style Barbecue Sauce
Red Chili Powder

Serves : Depends how many ribs you make

Prep Time: 5 Minutes

Total Time: 5 hours

Meat :

Ribs (How many ever you want!)

Other :

Canola Oil (You can use whichever oil you want)

Step 1 :

On the inside lining of the ribs, this is very important, pull the membrane off. That way the ribs aren't as chewy when they're done.

Step 2 :

Rub a thin layer of Canola Oil all over the ribs, (You can use mustard if you don't want to use oil)

Step 3 :

Rub Adkins Western Style Barbecue Sauce on both sides of the ribs

Step 4 :

Rub Red Chili Powder to both sides of the ribs

Step 5 :

Have your smoker/oven set at 195 degrees and put in your ribs uncovered. Let them sit for two hours

Step 6 :

(Two hours later) Take your ribs out of the smoker/oven and place them into a pan and cover them with aluminum foil and place it back inside for another two hours

Step 7 :

(Two hours later) Take your metal tray out of the smoker/oven and take the aluminum foil off. Place it back in for one more hour. Set it back in at about 170 degrees.

Step 8 :

(One hour later) Turn your smoker/oven off and let your ribs rest for thirty minutes

Enjoy Your Meal!

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