



## URGENT - WINTER WEATHER MESSAGE

### Are we finally going to get snow in Utah?

#### Eddie Deen's Smoked Pork Ribs

Last Update: 11/09 1:54 pm



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Smoking time: 4 hours in a smoker

4 racks of Kansas City style pork ribs

#### Rub:

- 1 tablespoons of kosher salt
- 1 tablespoon of brown sugar
- 1 tablespoon of paprika
- 1 teaspoon of crushed pepper
- 1 teaspoon ground mustard
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon corn starch

#### Marinade:

- 1 gallon of water
- 4 ounces of salt

Prepare marinade and marinate the ribs for 24 hours.

Prepare rub in a mixing bowl

Take the membrane off of the back of the rib.

Season the ribs with the rub.

Prepare the fire in the smoker.

When the internal temperature in the smoker reaches 250 degree f. Place ribs, meat side up on the grill. Always allow fresh air to flow through the smoker during the cooking process.

Maintain a internal temperature between 225-250 degrees f. It is very important to not cut off the air flow. Maintain the heat by the amount of wood. When adding more wood, allow the doors of the pit to be open to allow the wood to catch fire. Black smoke is to be avoided. A clear gray smoke is necessary during the smoking process.

After 3 hours of cooking, check to see if any rack is ready to come off the pit. They are ready when the meat has shrunk back from most of the bones by a quarter of an inch or more. When picking up the ribs with a pair of tongs, the rack should bend in the middle, and the meat should tear easily.. If the ribs are not ready continue to cook. During the last couple minutes of smoking brush with Eddie Deen's Barbeque Sauce. (<http://www.eddiideen.com/>). Wrap in foil for at least 20 minutes before serving. Enjoy!



(KUTV)

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