



BEER-BRINED ST. LOUIS RIBS

Operation BBQ Relief®

WHAT YOU NEED

- 1 rack St. Louis ribs
- 36 oz craft beer
- 2 ½ tsp Kosher salt
- 2 ½ tsp brown sugar
- 4 crushed garlic cloves
- 2 tsp Operation BBQ Relief Texas SPG Rub
- 3 tsp Operation BBQ Relief Sweet & Smoky Rub
- 2 cups tangy BBQ sauce (for basting)

USEFUL TIP

Try mixing a couple of your favorite BBQ sauces to come up with your own sauce creation.

PREPARATION

1. Place craft beer, kosher salt, brown sugar, and crushed garlic cloves in a sauce pot. Heat until the sugar and salt dissolves. Remove from the heat and allow to cool.
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2. While the brine is cooling, remove the thin membrane on the back of the ribs and trim as needed. Place into the brine, so the ribs are completely covered. Cover the ribs and place in the refrigerator for a minimum of 12 hours.
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3. Set your smoker to 225°F. Remove the ribs from the brine and rinse slightly.
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4. Evenly coat the ribs with the Operation BBQ Relief Texas SPG rub and the Operation BBQ Relief Sweet and Smoky rub.
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5. Place the ribs in the smoker backside down when you have good smoke billowing.
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6. Cook the ribs for 3 hours.
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7. After three hours baste the ribs with the tangy barbecue sauce and wrap tightly in aluminum foil. Place back in the smoker and cook for 2 more hours.
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8. After two hours remove the foil, baste the ribs again and place them back in the smoker to cook for 1 more hour.
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9. Remove the ribs from the smoker and place on a cutting board. Baste one last time with the tangy barbecue sauce. Cut the ribs and arrange on your plate.