

HOW TO USE · SMOKEHOUSE BBQ RUB

SMOKED PORK RIBS, THREE STAGES

Rub, smoke, wrap, then set the glaze. Pork ribs for the weekend.

SERVES	PREP	COOK
4	20 min + 30 min resting	4½–5 hr (smoker or kettle)

INGREDIENTS

- 2 racks pork loin (baby back) ribs, about 1.4 kg in total
- 4 tbsp Smokehouse BBQ Rub (about 32 g, or 3 tbsp per kg)
- 2 tbsp mustard or olive oil, as a binder
- ¼ cup (60 mL) apple juice, for wrapping
- Wood chunks and BBQ sauce (optional)



METHOD (smoker or kettle)

1. Peel the membrane off the back of the ribs using a paper towel, and pat the ribs dry.
2. Coat with the mustard or oil, then cover both sides generously with Smokehouse BBQ Rub. Rest at least 30 minutes, or overnight in the fridge (5°C or below).
3. Set the smoker or kettle for indirect heat at 120–130°C with wood. On a kettle, bank lit coals on one side and put the ribs on the other.
4. Smoke bone side down for 2½ hours.
5. Wrap each rack in foil with a splash of apple juice and cook 1½ hours more.
6. Unwrap and cook 30–45 minutes, brushing on BBQ sauce if you like, until the meat pulls back from the bones and a probe slides in easily (about 90–95°C).
7. Rest 10 minutes, then slice between the bones.

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AIR FRYER METHOD

190°C · 22–26 min

Instead of the ribs: drumsticks with the same rub

1. Toss 8 chicken drumsticks (about 1 kg) with 1 tbsp oil and 3 tbsp Smokehouse BBQ Rub.
2. Heat the air fryer to 190°C. Add the drumsticks in a single layer, not touching. Cook in batches if needed.
3. Cook 22–26 minutes, turning halfway.
4. Check the thickest part (not touching bone) reaches 75°C. Rest 5 minutes.

BBQ / GRILL OPTION

200–220°C

Instead of ribs: steaks or chicken thighs on the grill

1. Coat steaks or boneless chicken thighs in oil, then with 1 tbsp of the rub per 500 g. Rest 30 minutes or more.
2. Steak: grill directly over high heat, 3–4 minutes a side, to 55–57°C after resting (medium-rare). Rest 5 minutes.
3. Chicken thighs: cook over indirect heat at 190°C, lid down, for 8–10 minutes a side. Check 75°C.

SMOKER OPTION

150–160°C · 3–3½ hr

Hot and fast ribs

1. Prepare and rub the ribs as above. Set the smoker to 150–160°C with hickory, cherry or pecan.
2. Smoke bone side down for 1½ hours, then wrap in foil with the apple juice and cook 1 hour more.
3. Unwrap and cook 30–45 minutes more, until a probe slides in easily (about 90–95°C). Rest 10 minutes.

OTHER WAYS TO USE IT

- → Use as a rub on brisket, beef steaks, burgers, pulled pork, lamb or chicken.
- → Sprinkle over roasted vegetables and potatoes before cooking.
- → For best results, rest the rub on the meat for at least 30 minutes, or overnight in the fridge.

SALT This blend already contains salt, so taste before adding any more.