

Baby Back Ribs			Date	April 15, 2023	Cooker	Mak 2 Star
Plan: Smoke 30 minutes; 2½ Hours @ 265°; Wrap/Cook 45 minutes @ 265°; Sauce bone side 5 minutes; Sauce meet side 10 minutes. Huge! Costco ribs. 9.25 lbs for 3. 2 regular/large and 1 hugemongous. Use full rack on level just above grill level						
Notes Igniter on MAK is broken. In the meantime light manually. Not much smoke when set point is 275.						
Time	Ambient Temp	Target	Actual	Action taken: Vents, wood, fuel, water, mop, turn, etc.		
12:45	54	Smoke	135	Light grill manually. Couldn't get blowtorch to work so used hand sanitizer and a lighter		
1:10	55	Smoke	350	Must have started with too many pellets and/or hand sanitizer. Open hood and let cool		
1:18	55	Smoke	240	Grill is down to smoking temp; smoke is rolling. Let it ride a bit before adding ribs.		
1:35	54	Smoke	205	Ribs on. Smoke is rolling		
2:05	55	265	185	Switch mode to active cooking. Temp varied from 185 to 205 during smoke period		
2:20	58	265	270	Looking good in the neighborhood		
2:35	59	265	270	Move ribs back 1 position and back to front. Rotate ends. Spritz		
3:05	62	265	275	Spritz		
3:35	61	265	285	Change relative position and rotate ends. Spritz. Smell good; no pull back; not set yet		
4:05	62	265	270	Spritz		
4:40	61	275	280	Change relative position and rotate ends. Spritz. 155 -175 internal temps. Set Point to 275		
5:15	60	275	290	Spritz. Getting there slowly; bark starting to set and tenderness is closer. Will wrap at 5:30		
5:30	59	275	280	Take off to wrap Melissa Cookson style: Brown sugar, rub, honey		
5:40	58	275	280	Wrapped and on		
6:00	58	270	285	Reduce set point to 270		
6:25	56	270	285	Check on wrap. Internal temp 170 → 180. Leave in foil; turn ribs bone side down. Go 20 more minutes		
7:00	55	270	285	Check status. Tender Smaller ribs near 190. Big rack at 175ish. Give 15 more minutes in foil		
7:15	55	260	280	Start to sauce the 2 smaller racks; keep larger t rack in foil. Reduce set point to 260		
7:25	54	260	265	Flip 2 racks meat side up and sauce. 1 bone poked out of 1 rack when flipping		
7:40	54	260	265	2 racks off. Leave larger rack with foil (though juice may have leaked out) for 15 minutes. Then sauce it		
8:15	53	260	270	Large rack off. Sauce wasn't completely set. Grill may be cooler on the rack than where the probe is.		
9:00				Put cover on grill and put grill away		
Result: Rib perfection for the 2 smaller racks. H(1:35 ==> 7:40) 4 hours smoke and cook; 45 minutes wrapped; 15-20 minutes to set sauce. The large racks of back ribs from Costco need this. The 1:45 minute wrap really made them tender. Notice it really did take 6 hours Instead of 3:2:1 it was 4:1¾:¼						
Next Time: Do it just like this next time. I hate to admit it but the brown sugar, rub, honey, and apple juice are really, really good. Just start earlier! Remember these are big Costco ribs; smaller ribs might need less time. Smoke ring was so prominent we could probably omit Smoke setting for first 30 minutes. Grill may run cooler than heat probe indicates; test grill probe with secondary probe in middle of grill						