

| <b>Baby Back and St. Louis Ribs</b> |  | <b>Date May 1, 2025</b> |                    |                  | <b>Cooker Mak 2 Star 3966</b>   |  |
|-------------------------------------|--|-------------------------|--------------------|------------------|---|--|
| <b>PLAN</b>                         | Cook on second slot. Smoke 30 minutes: 275° for 2 hours (spritz every 30 minutes). Wrap with butter, honey, glaze. Cook wrapped for 1 hour. Set with Sauce for 15 minutes. Rest 10-15 minutes  |                         |                    |                  |   |  |
| <b>Notes</b>                        | New Method @ 275°. Compare different cuts. Made a glaze of Coke, Ketchup, sugar, honey, vinegar, chili powder for the wrap<br>Big ribs from The Meating Place. Baby Backs are 3.35 lbs. St. Louis are 3.65 lbs<br>Ribs placed right and left. BB on Right (because left side may be hotter and StL need more heat/time)  |                         |                    |                  |   |  |
| <b>Time</b>                         | <b>Ambient Temp</b>  | <b>Set Point</b>        | <b>Smoker Temp</b> | <b>Amb Probe</b> | <b>Notes</b>  |  |
| 7:00 AM                             |  |                         |                    |                  | Trim and dry brine ribs   |  |
| 10:20 AM                            |  |                         |                    |                  | Add rub to ribs   |  |
| 10:50 AM                            | 63   | Smoke                   | 65                 | 66               | Thermopen Probe in front right  |  |
| 11:00 AM                            | 64   | Smoke                   | 175                | 176              |   |  |
| 11:10 AM                            | 65   | Smoke                   | 185                | 174              |   |  |
| 11:15 AM                            | 65   | Smoke                   | 190                | 180              | Put ribs on the grill   |  |
| 11:45 AM                            | 68   | 275                     | 180                | 158              | Bump temp from Smoke to 275   |  |
| 12:00 PM                            | 69   | 275                     | 275                | 244              | Grill reaches set point   |  |
| 12:15 PM                            | 71   | 275                     | 275                | 247              | Spritz with ½ & ½ Apple Juice and Apple Cider Vinegar (See "Next Time" note)  |  |
| 1:00 PM                             | 77   | 275                     | 280                | 249              | Spritz. Swap and rotate. Probe temps: 158 (Baby Back on R) & 162 (Stl on L)   |  |
| 1:15 PM                             | 79   | 275                     | 285                | 260              |   |  |
| 1:45PM                              | 81   | 275                     | 275                | 248              | Ready to wrap? Ribs s/b 170°. Good color; temps >= 180° Wrap w/ butte, honey, glaze<br>Wrapped and on grill at 2:00 |  |
| 2:30 PM                             | 82   | 275                     | 280                | 257              |   |  |
| 2:45 PM                             | 84   | 275                     | 275                | 206              | Tender. Between bone temps between 197° and 203°. Turn foil wrap into boat and sauce                                |  |
| 3:07 PM                             | 84   | 275                     | 275                | 218              | Nice and tender; but sauce not completely set. Whatever. Off the grill (Poked a hole in one field boat              |  |
| 3:15 AM                             | 83   | 275                     | 280                | N/A              | Change of heart. But back on grill for 5 minutes without "boat". Just to finish setting sauce                       |  |
| 3:20 AM                             | 84   | 275                     | 280                | N/A              |   |  |
| 3:45 PM                             | 84   | High                    | 555                | N/A              | Grill off; scrape clean   |  |
|                                     |  |                         |                    |                  |   |  |
|                                     |  |                         |                    |                  |   |  |
|                                     |  |                         |                    |                  |   |  |
| <b>RESULT</b>                       | 4:05 Timing: nice. Way better than 6 hrs in the 3-2-1 method.<br>Excellent, just shy of perfect. Definitely redo. Consensus was both racks were good; but baby backs by a hair<br>The glaze of coke, ketchup, sugar, honey, and vinegar is killer good; but real sweet. We all used it instead of BBQ sauce at the table |                         |                    |                  |   |  |
| <b>NEXT TIME</b>                    | Try skipping the smoke step, I think 275° will create enough smoke and extend the initial 2 hours as needed to get ribs to 170°<br>Spritz with water only. Not much spritzing goes on and it's a waste of juice and cider  |                         |                    |                  |   |  |