

WARRIOR'S
CHOICE

Warrior's Choice. Your **FIRST** Choice!

Recipe for Smoking Baby Back Ribs on a Smoker Grill

Smoking ribs in a smoker takes about 5 hours. When smoking baby back ribs in a smoker, follow the “2-2-1” hourly schedule. First, the smoker should be preheated to 225 degrees, and during the cooking process, the temperature should be kept between 225-250 degrees. The ribs should initially be placed directly on the grates and smoked for 2 hours. Then, take the ribs off the racks and wrap the racks in foil before returning them to the smoker to cook for another 2 hours with the lid tightly closed. Before the last and final hour of cooking, remove the ribs from the foil. Place them back on the grate and brush them with several coats of the Warrior's Choice barbecue sauce of your choosing and then re-coat every 15 minutes for an additional hour. You will love them.



We salute all United States military men and women now serving or who have served for sacrificing so much to protect our freedoms and liberties. A portion of all sales is donated to Disabled American Veterans.

