

From Brooke's Kitchen: Smoked Country Style Pork Ribs



This week, I'm sharing one of my favorite ways to prepare Northern Farm's forest-raised Country Style Pork Ribs. Slow-smoked, sauced just right, and paired with fresh cucumber salad and our Northern Farm Mini Potatoes, it's a meal that's hard to beat on a summer evening.

—Brooke

Smoking Time: 4-6 hours

Ingredients

- Northern Farm Forest-Raised Country Style Pork Ribs
- Yellow mustard
- Your favorite dry rub
- Apple cider vinegar
- Water
- Your favorite BBQ sauce

Directions

1. Remove the ribs from the package and pat them dry with paper towels.
2. Lightly coat all sides with yellow mustard.

3. Generously season with your favorite dry rub.
4. Place the ribs uncovered in the refrigerator for about 2 hours to allow the seasoning to adhere and the flavors to develop.
5. Preheat your smoker to **250°F**.
6. Place the ribs on the smoker and cook undisturbed for **1½ hours**.
7. Combine equal parts apple cider vinegar and water in a spray bottle. Beginning after the first 1½ hours, lightly spritz the ribs every **30–60 minutes** to help keep them moist.
8. When the internal temperature reaches **170°F**, brush the ribs with a light coating of your favorite BBQ sauce.
9. Increase the smoker temperature to **300°F**.
10. When the ribs reach **195°F**, apply another light coat of BBQ sauce.
11. Continue cooking until the internal temperature reaches **200°F** and the ribs are tender.
12. Remove the ribs from the smoker and let them rest for **10 minutes** before serving.

Brooke's Tip: For the best bark, apply the BBQ sauce in thin layers rather than one heavy coating.