

YODER SMOKERS NORTH IDAHO RIBS RECIPE

Buy **Pork Spare Ribs**, not **baby back** or **St Louis**

1. Turn your Yoder Grill ON, then press START. Leave it and go prep the meat.
2. Trim the skirt off the back of the ribs and throw it away.



3. Flex the whole rib rack and find where the bones end. Use a big sharp knife to cut off that lower angled part and cook it separately. The rib rack should now be pretty much rectangular in shape.



4. You'll need to use the tip of your knife to lift one of the corners of the membrane. Then use a paper towel to grab the membrane and peel as much off as you can.



5. Use your favorite pork rub on both sides while the grill is warming up.



6. Back to your Yoder Grill; Turn temperature down to 225.
7. Put all the meat directly on your Yoder Grill, bone side down (membrane side)



8. Cook for 3 hours: Make sure you have a watch dog so no one disturbs your ribs.



9. After 3 hours, wrap tightly in foil and put back on the grill for 1.5 hours.



10. Open foil up and poke holes in the aluminum foil to let the grease out.



11. Cover with your favorite BBQ sauce and go for additional 1 hour. During this time, you can apply more sauce per your liking.

12. Remove from the grill and let them sit for 15-20 minutes; then cut and eat.

13. Serve up a great meal!!



