

Pork Ribs Recipe: Tender, Juicy, and Perfectly Smoked

What makes this pork ribs recipe stand out from the rest? Here are a few reasons:



OVEN
225°F

TIME
20 min

TEMP
190°F

PRINT
Recipe Card

INGREDIENTS

- 2 racks of pork ribs (about 4-5 pounds total)
- 1 cup apple cider vinegar
- 1/2 cup brown sugar
- 1/4 cup paprika
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- 1 tablespoon black pepper
- 1 tablespoon salt
- 1 teaspoon cayenne pepper (optional for heat)
- 1 cup barbecue sauce (store-bought or homemade)

DIRECTIONS

- 1. Prepare the : Ribs:** Start by removing the membrane from the back of the ribs. This step is crucial for allowing the flavors to penetrate the meat. Use a paper towel for a better grip and pull it off gently.
- 2. Make the : Marinade:** In a bowl, combine apple cider vinegar, brown sugar, paprika, garlic powder, onion powder, black pepper, salt, and cayenne pepper. Mix well until the sugar dissolves.
- 3. Marinate the : Ribs:** Place the ribs in a large resealable bag or a shallow dish and pour the marinade over them. Seal the bag or cover the dish and refrigerate for at least 4 hours, preferably overnight.
- 4. Preheat the : Smoker:** Preheat your smoker to 225°F (107°C). Add your choice of wood chips to the smoker box or directly on the coals.
- 5. Smoke the : Ribs:** Remove the ribs from the marinade and let any excess drip off. Place them in the smoker bone side down. Smoke for about 3-4 hours, maintaining a consistent temperature.
- 6. Glaze the : Ribs:** In the last 30 minutes of cooking, brush the ribs with barbecue sauce. This will create a beautiful glaze and enhance the flavor.
- 7. Rest and : Serve:** Once cooked, remove the ribs from the smoker and let them rest for about 10-15 minutes before slicing. This allows the juices to redistribute, ensuring each bite is juicy.

TIPS FOR SUCCESS

Experiment with Flavors: Feel free to adjust the marinade ingredients to suit your taste.

Adding honey or mustard can give a unique twist.

Use a Meat Thermometer: For perfect results, use a meat thermometer to check for doneness.

Ribs are typically done when they reach an internal temperature of 190°F (88°C).

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pork-ribs-recipe-tender-juicy-and-perfectly-smoked/>