

## Smack Yo Mama Baby Back Ribs

Rather than reinvent the wheel, refer to:

<http://www.virtualweberbullet.com/ribselect2.html#backprep> for removal of the membrane on the underside of the ribs.

Once the membrane is removed, I trim the rack so that the pieces will fit into my steamer.

I then rub the pieces of the rack with salt, pepper and paprika before I put them into the steamer.

Note: I do not boil the ribs - I steam them for an hour and a half or so.

Remove the ribs from the steamer, and place them on your grill or in your smoker, "meat side up": INDIRECT HEAT, please. The meat will be very tender at this point, so handle with care.

Add wet hickory or mesquite chips to the hot coals, then close the lid of your grill or smoker.

Grill [smoke] on one side for 45 minutes, then turn and grill [smoke] the other side for 45 minutes.

Apply liberal amounts of your favorite **SMACK YO MAMA** Awesome Gourmet Barbecue Sauce® -- the "bone" side -- then grill or smoke for fifteen minutes.

Turn again, for the final time, and again apply liberal amounts of your favorite **SMACK YO MAMA** Awesome Gourmet Barbecue Sauce® --then grill or smoke for another fifteen minutes.

Remove carefully from the grill and chow down - and it couldn't hurt to have extra sauce on the table!