



BBQ JALAPEÑO BABY BACK RIBS

DIFFICULTY	PREP TIME	COOK TIME	SERVES	HARDWOOD
2/5	20 MINS	4.5 HRS	8-10	APPLE

INGREDIENTS

- 2 RACKS BABY BACK RIBS
- 1/2 CUP TRAEGER SMOKED BLOODY MARY MIX
- 5 JALAPEÑOS SLICED THIN INTO WHEELS
- TRAEGER PORK & POULTRY RUB

PREPARATION

Remove the thin membrane from the back of the ribs and trim off any excess floppy meat and fat.

Season ribs with Traeger Pork & Poultry rub, place on baking sheet and put in the fridge uncovered overnight.

When ready to cook, set the temperature to 250°F and preheat, lid closed for 15 minutes.

Place ribs on preheated grill and cook until an instant read thermometer inserted in between the bones in the thickest part of the meat reads 160°F, about 2.5 hours.

Place sliced jalapeños in the center of a double layer of heavy-duty foil large enough to wrap around the ribs. Lay jalapeños on foil to mimic the size of each rack of ribs.

Remove ribs from grill and lay each rack meat side down over the jalapeños. Add a quarter cup of Bloody Mary Mix to each rack and

wrap foil around the ribs. Fold in the sides to form a packet and seal all ingredients.

Place ribs back on grill (meat side down) and continue cooking at 250°F, until an internal temperature of 201°F is reached when an instant red thermometer is inserted in the meat in between the bones, about 60-90 minutes.

If you want to add a more robust flavor and color, increase grill temperature to 300°F, and place ribs back on grill meat side up for 30 minutes.

Remove ribs from grill and place on a sheet pan meat side up. Cut open foil pack and remove ribs. Allow to rest before slicing. Enjoy!

*Cook times will vary depending on set and ambient temperatures.