

PB AND J RIBS

SERVES: 6 TO 8 | PREP TIME: 30 MINUTES | COOKING TIME: ABOUT 3 HOURS
SPECIAL EQUIPMENT: WATER SMOKER, 4 LARGE HANDFULS APPLE/CHERRY WOOD CHUNKS

RUB

- 2 tablespoons prepared chili powder
- 2 tablespoons paprika
- 2 tablespoons packed light brown sugar
- 1 tablespoon granulated onion
- 1 tablespoon kosher salt
- 1 tablespoon freshly ground black pepper

- 4 racks baby back ribs, each 2½ to 3 pounds

GLAZE

- 1 cup raspberry preserves
- ½ cup unsweetened apple juice
- 2 tablespoons balsamic vinegar

SAUCE

- 1 cup creamy peanut butter
- ¾–1 cup unsweetened apple juice, divided
- 2 tablespoons cider vinegar



- 1 Mix the rub ingredients. Using a dull knife, slide the tip under the membrane in the middle of the back of each rack of ribs. Lift and pull off each membrane. Season the racks evenly with the rub, putting more of the rub on the meaty side. Allow the racks to stand at room temperature while you prepare the smoker.
- 2 Prepare the smoker for indirect cooking with very low heat (250° to 300°F), filling the water pan halfway to three-quarters of the way with water.
- 3 Add the wood chunks to the charcoal and close the lid. When smoke appears, place the racks, bone side down, over **indirect very low heat**. Put the lid on the smoker, and then close the top vent about halfway. Cook the racks for 2½ hours, maintaining the temperature of the smoker between 250° and 300°F. Meanwhile, make the glaze and sauce.
- 4 In a saucepan mix the glaze ingredients. Bring to a simmer over medium heat on the stove and cook for 3 to 5 minutes, stirring occasionally. Remove from the heat.

- 5 In another saucepan combine the peanut butter, ½ cup of the apple juice, and the vinegar. Heat slowly over medium heat on the stove until the sauce is smooth, about 2 minutes, whisking constantly. Remove from the heat.
- 6 After 2½ hours, lightly brush the racks on both sides with the glaze. Continue to cook for 30 minutes more.
- 7 After 3 hours total cooking time, the meat will have shrunk back from most of the bones by ¼ inch or more. If it has not, continue cooking until it does. They are done when you lift a rack at one end with tongs, bone side

- up, and the rack bends so much in the middle that the meat tears easily. If the meat does not tear easily, continue to cook until it does. Another way to test for doneness is to push two adjacent rib bones in opposite directions. When the racks are fully cooked, the meat between the bones should tear easily (but should not be mushy either).
- 8 Return the saucepan with the peanut sauce over medium heat. Add ¼ to ½ cup of the remaining apple juice and warm for a few minutes, stirring occasionally. Lightly brush the racks with more glaze, and then cut the racks into individual ribs. Serve warm with the peanut sauce.