

House Smoked Ribs

Ingredients:

For the Rub:

¼ C. Kosher Salt
1 Tbsp. Celery Salt
1 Tbsp. Dry Mustard
1 Tbsp. Smoked Paprika
¼ C. + 2 Tbsp. Cumin
¼ C. + 2 Tbsp. Chili Powder
1 Tbsp. Onion Powder
¼ C. Black Pepper
¼ C. Garlic Powder
¼ C. Jalapeno Powder
¼ C. +2 Tbsp. Sugar
¾ C. Brown Sugar
1 Tbsp. Ground Coriander

2-3 Racks of St. Louis Style Ribs

Procedure:

Mix all ingredients for the rub together. Coat both sides of the rack of ribs with the rub. Place in smoker for at least 4 hours, or according to smoker directions. Enjoy!

This rub may also be used for chicken, beef or pork.