



myron mixon's baby back ribs

ingredients for the marinade

1 liter ginger ale
1 quart orange juice
1 cup soy sauce
2 cups salt
2 1-ounce packets dry ranch dressing mix
a wooden spoon

Combine all ingredients and store in jar.

Myron Mixon Rib Rub

1 cup (packed) light brown sugar
2 tablespoons chili powder
2 tablespoons dry mustard
2 tablespoons onion powder
2 tablespoons garlic powder
2 tablespoons cayenne pepper
2 tablespoons kosher salt
2 tablespoons coarsely ground black pepper
a wooden spoon

combine all ingredients and store in a airtight container

Myron Mixon Rib Spritz

3 cups apple juice
2 cups white wine vinegar
2 tablespoons liquid imitation

Myron Mixon Basic Vinegar

Sauce

2 cups cider vinegar
1 cup ketchup
1/2 cup hot sauce
2 tablespoons salt
2 tablespoons coarsely ground black pepper
1 tablespoon red pepper flakes
1/2 cup sugar
a wooden spoon

combine and warm

Hog Glaze

2 cups vinegar sauce
2 18 ounce jars apple jelly
2 cups light corn syrup

start by removing the membrane from the back of the ribs and trimming off any excess fat.

place the ribs in an aluminum pan and cover with the marinade. wrap the pan in aluminum foil and refrigerate for four hours. after four hours remove the ribs from the marinade and pat dry with paper towels.

set smoker to 250°

after the ribs have been patted dry season them with the dry rub. as soon as the ribs have been coated

with rub you need to make sure your smoker is at the right temperature; 250F.

places the ribs, bone side down, in an aluminum foil pan and places the pan in the smoker. lets the ribs smoke uncovered in the pan for 30 minutes. After 30 minutes start spraying the ribs with Myron's rib spritz.

spritz the ribs at the 30 minute mark and every 15 minutes thereafter until the ribs have been smoked for two hours. after the ribs have smoked for two hours remove the pan from the smoker. pour one cup of apple juice into the pan and cover the pan tightly with aluminum foil. Place the foil covered pan back on the smoker for one hour.

take two cups of the vinegar sauce and combine it with two 18 ounce jars of apple jelly and two cups of light corn syrup. After the ribs have cooked in the foil for one hour remove them from the smoker and transfer them to a clean aluminum pan. brush both sides of the ribs with the Hog Glaze and cover the pan with aluminum foil. Place the covered pan back on the smoker for 30 minutes while the sauce sets. Serve.

