



BLACKBERRY BBQ RIBS

Slow-cooked baby back ribs brushed with a blackberry BBQ sauce for a deeply rich, perfectly juicy bite.

Servings: 1

Ingredients

SAUCE

½ cup BBQ sauce

2 tablespoons Dickinson's® Blackberry Preserves

RIBS

1 tablespoon Dickinson's Blackberry Preserves

2 pounds baby back ribs

2 tablespoons BBQ spice or rub

1 cup apple juice

2 tablespoons blackberry BBQ sauce

Directions

1. Mix ingredients together and keep refrigerated until ready to use.
2. Preheat smoker to 180°F. Pat the ribs dry with paper towels. Take the blackberry preserves and spread onto the ribs until lightly coated.
3. Season with a BBQ spice rub. Place ribs in the smoker and cook for 3 hours.
4. After 3 hours, remove the ribs and place the meat side down onto tin foil.
5. Pour apple juice onto the ribs and wrap. Place back into the smoker for another 2 hours at 225°F
6. After two hours, carefully remove the ribs from the smoker and foil. Brush the ribs with the BBQ sauce and smoke for 30-60 minutes with the meat side facing up.
7. Remove the ribs from the smoker and rest for 10-15 minutes before slicing. Serve with extra sauce as desired.