



servings: 4 | **prep time:** 1 hour | **cook time:** 4 hours | **cut:** loin back ribs | **method:** grill

loin back ribs with peach jalapeño glaze

How about some sweet heat to accompany your ribs? Steal the show at your next cookout with this sweet 'n' savory, crowd-pleasing favorite.

INGREDIENTS:

- 2 (1 ½ pound) *Chairman's Reserve*® baby back pork ribs
- ½ cup apple juice, poured into a spray bottle

COOL SMOKE BARBECUE RUB:

- ½ cup turbinado sugar
- ¼ cup plus 2 tablespoons kosher salt
- ¼ cup chili powder
- 2 tablespoons smoked paprika
- 3 tablespoons ground cumin
- 2 teaspoons ground oregano
- 2 teaspoons cayenne pepper
- 1 tablespoon plus 1 teaspoon black pepper
- 1 tablespoon plus 2 teaspoons granulated garlic
- 1 tablespoon plus 2 teaspoons granulated onion

PEACH JALAPEÑO GLAZE:

- 1 cup peach preserves
- ½ cup chicken or pork stock
- ¼ cup minced jalapeño (about one large jalapeño)
- 3 teaspoons Cool Smoke Barbecue Rub
- 2 teaspoons lemon juice

DIRECTIONS:

1. In a medium bowl, mix all the Cool Smoke Barbecue Rub ingredients together thoroughly. Store in an airtight container until ready to use.
2. An hour before you plan to cook the ribs, use a shaker to dust each rack evenly on both sides with ½ cup Cool Smoke Barbecue Rub (¼ cup per side).
3. Heat the smoker to 275°F. Alternatively, heat a grill to 275°F using a 2-Zone setup, with 3 to 4 chunks of your favorite wood, in addition to the charcoal or gas.
4. Place the ribs meat-side-up in the smoker, or on the cool side of a grill. Close the grill lid and cook 1 hour. After an hour, spray the ribs with apple juice and continue to cook for 1 hour spraying every 30 minutes.
5. Cut 2 18x24-inch lengths of extra-heavy foil and set aside. When the ribs turn a reddish-brown mahogany color, transfer them from the grill and place each rack meat-side-down onto a piece of the foil. Wrap tightly, being careful not to puncture the foil.
6. Place the foil-wrapped ribs, meat-side-down, back into the smoker, or on the cool side of the grill, and continue cooking 1½ to 2 hours, until tender. Open the foil package and use a skewer or a toothpick to check for tenderness.
7. While ribs are on their final cooking time, add all the Peach Jalapeño Glaze ingredients into a saucepan and stir. Place over low heat and cover. Keep warm.
8. Remove ribs from the foil, brush each rack with Peach Jalapeño Glaze, ¼ cup per side, and return them to the smoker (meat-side-up), or to the cool side of the grill, for 5 to 10 minutes to set the sauce. Watch them carefully so you do not burn the sauce.
9. Serve warm with extra Peach Jalapeño Glaze on the side.

Recipe Courtesy of Pitmaster Tuffy Stone

servings: ¼ | **calories:** 630 | **total fat:** 35g | **sodium:** 2940mg | **total carbohydrate:** 41g | **protein:** 38g