THE J.M. SMUCKER Co

Blackberry BBQ Ribs

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

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	1	N/A

Ingredients

- **Sauce:**
- 1/2 cup BBQ sauce
- 2 tbsp. **Dickinson's®** Blackberry Preserves
- **Ribs:**
- 1 tbsp. **Dickinson's** Blackberry Preserves
- 2 lb. baby back ribs
- 2 tbsp. BBQ spice or rub
- 1 cup apple juice
- 2 tbsp. blackberry BBQ sauce

Directions

Step 1: Mix ingredients together and keep refrigerated until ready to use.

Step 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.

Step 3: Season with a BBQ spice rub. Place ribs in the smoker and cook for 3 hours.

Step 4: After 3 hours, remove the ribs and place the meat side down onto tin foil.

Step 5: Pour apple juice onto the ribs and wrap. Place back into the smoker for another 2 hours at 225°F

Step 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.

Step 7: Remove the ribs from the smoker and rest for 10-15 minutes before slicing. Serve with extra sauce as desired.

Images

