

Apple Butter Pork Ribs Recipe



Category: Entrée

Cuisine: American

Method: Smoking (Cooking)

Time: 7 Hours

Yield: Six Servings

Source: Visit <https://www.smoker-cooking.com>

Recipe By: SmokerBill

Luscious smoked spare ribs are glazed with apple butter, then served with a tasty apple butter barbecue sauce.

Ingredients and Instructions

- 1 slab trimmed spare ribs
- 2 tablespoons apple butter

Rub Ingredients

- 1 tablespoon brown sugar
- 2 teaspoons sweet paprika
- 1 teaspoon kosher salt
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon black pepper

Sauce Ingredients:

- 2 cups apple butter
- 1 cup sweet BBQ sauce
- 1 teaspoon cider vinegar
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon black pepper
- 1/2 teaspoon cayenne pepper

For Basting:

- 1/4 cup apple juice

1. Trim ribs, season with salt and coat with 2 tablespoons of apple butter.
2. Combine rub ingredients and distribute evenly on the slab.
3. Start smoking the ribs at 225°F to 240°F.
4. Combine sauce ingredients and simmer for five minutes. Remove from heat to cool.
5. Combine 1/2 cup of the apple butter sauce with the apple juice to make basting liquid.
6. After four hours of smoking, begin basting ribs every 15 minutes.
7. Check ribs for doneness after 6 hours of cooking. Remove when done.
8. Serve the apple butter ribs immediately.

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