



Caliber Smoked Baby Back Pork Ribs

Rinse your ribs in cold water and pat dry with paper towels. Trim off the excess fat and sharp bone pieces. Cut racks in half for easier placement into the 6-rack max rib accessory. Lightly coat the entire surface of the ribs with olive oil and mustard to help tenderize the meat. Cover the coated ribs in foil and refrigerate for at least 1 hour, preferably overnight. Right before cooking, apply a coating of your favorite rib rub over all surfaces of the ribs.

Prepare the Caliber Pro Kamado Smoker by filling the blaze basket accessory with lump charcoal. The basket should sit on the charcoal plate at the rear of the smoker with the hinged part of the grate above it so you can access it. Bring the temperature of the smoker up to 230°F. Once the temp has settled, place your rib rack accessory on the top grate and then your ribs vertically into the rack. Now add a small handful of apple and pecan smoking chips to the blaze basket and close the lid. The smoker will “smoke” for the first 30-60 minutes of the 4-5 hour cooking process and after this time, there should be “clean” heat exiting the top vent. Too much time with “smoke” may impart a bitter taste into your ribs.

Continue to cook the ribs, checking them every hour or so with the heat not exceeding 250-275°F until the ribs are fully cooked (approximately 4-5 hours). Glaze the ribs with your favorite BBQ sauce or just enjoy the juicy smoky infused meaty flavor.

Ingredients for 6 racks of ribs:

6 Racks of baby back pork ribs
Olive oil and mustard
Your favorite rib rub



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