Signature Recipe

CASA DE FOTH

• SIGNATURE RECIPE •

SIN CITY FLAVOR

TRAEGER

TED'S SWEET & SPICY SMOKED PORK RIBS

Smoky • Sticky • Spicy • Fall-Apart Tender



Extra meaty pork loin back ribs seasoned with Spicy Montreal Steak Seasoning, smoked low & slow on the Traeger for incredible flavor and tenderness. Finished with a sticky BBQ glaze for the perfect bite.

INGREDIENTS

- 1 rack Signature Select Extra Meaty Pork Loin Back Ribs (about 2–2½ lbs)
- Spicy Montreal Steak Seasoning (liberally)
- Your favorite BBQ sauce (I like a sweet & smoky style)
- 2–3 Tbsp beer (lager or amber)



TOOLS

- Traeger Pellet Grill
- Parchment Paper
- Aluminum Foil
- Meat Probe (MEATER)
- Basting Brush



THE METHOD

1 PREP THE RIBS

Remove membrane from back of ribs. Pat dry. Season all over both sides with Spicy Montreal Steak Seasoning. Let sit at room temp while Traeger preheats.

2 SMOKE

Set Traeger to 225°F with Super Smoke (if available). Place ribs meat-side up directly on the grill grates. Smoke for 2 hours.

2 HRS

3 WRAP

Place ribs meat-side down on a large sheet of parchment paper. Add 2–3 Tbsp beer. Wrap tightly in parchment, then wrap that in foil. Return to Traeger.

1½–2 HRS

4 COOK WRAPPED

Increase Traeger temp to 250°F. Cook wrapped for 1½–2 hours, until ribs are tender. Start checking at 1½ hours. Probe should slide in with little resistance between the bones.

1½–2 HRS

5 UNWRAP & CHECK

Carefully unwrap (watch the steam!). Check tenderness. Ribs should bend easily and bark should be set.

6 SAUCE & FINISH

Brush both sides of ribs with BBQ sauce.

- Set Traeger to 400°F.
- Cook meat-side up for 10 minutes.
- Flip and cook other side for 10 minutes.

20 MIN

TEMPERATURE GUIDE

225°F	Smoke (2 hrs)
250°F	Wrapped (1½–2 hrs)
400°F	Finish (10 min/side)

TARGET DONENESS

Ribs are done when the probe slides in easily between the bones and the rack bends with little resistance. Typically 195–203°F internal.

PRO TIPS

- ★ A little beer in the wrap keeps the ribs juicy and adds flavor.
- ★ Don't skip the rest! 5–10 minutes lets the juices settle.
- ★ Leftovers? Slice or pull the meat and use in tacos, sandwiches, or over mac & cheese.

Great ingredients. Proper cook. Damn good.
– Ted Foth

CASA DE FOTH · GF · SIN CITY FLAVOR

FOTH RULES

1. START COLD & DRY
Remove membrane. Pat dry. Season generously. Let the meat come to room temp.

2. LOW & SLOW
Low temp = smoke flavor. Take your time. Good things aren't rushed.

3. PROBE, DON'T GUESS
Tender ribs don't always hit a magic number. Feel for it. The probe tells the truth.

4. REST & ENJOY
Rest 5–10 minutes before slicing. Then dig in and enjoy every bite.

COOK WITH CONFIDENCE. SERVE WITH PRIDE.

SIN CITY FLAVOR