

Smoked BBQ Ribs & Chicken (using a Traeger Grill/Smoker)

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Cooking With Carolyn

Ingredients

Yield: 2 to 3 Racks of Ribs **or** 1 to 2
Whole Chickens

- 2 to 4 Racks of St. Louis Style Ribs **or** your choice:
 - 3 Racks Pork Spare Ribs
 - 2 to 3 Racks Beef Ribs
 - 3 to 4 Baby Backs
- 1 to 2 Whole Chickens or choice of pieces
- Your Choice of Wood Pellets, Hickory, Mesquite, or Applewood

Wet Rub:

- 2/3 Cup Grand Diamond All Purpose Seasoning, Mild or Original
- 3 Tablespoons Light Brown Sugar
- 1½ Tablespoons Ground Coriander
- 4 Teaspoons Kosher Salt
- 1 Tablespoon Sweet Paprika
- 2/3 Cup Orange Champagne Vinegar or your choice a slightly sweet vinegar

“Mopping” or Basting Liquid:

- 1¼ Cups Apple Juice or ¾ Cup Apple Ale (such as Redd’s Apple Ale)
- 1 Cup Apple Cider Vinegar
- 2 Teaspoons Wet Rub (above)

Directions

Wet Rub:

Combine all of the ingredients into a medium sized bowl and whisk to combine. Set aside.

Mopping Liquid:

Combine all of the ingredients into a medium sized bowl and whisk well. Set aside.

Preparing the Ribs and Chicken:

Rinse and pat the ribs and chicken dry using separate paper towels. Put the chicken on a separate baking sheet and set aside. Using a small paring knife, go up under a portion of the membrane on the back of the ribs. Lift the membrane up enough to be able to get your finger under there so you can peel it off. Continue this until the membrane is completely removed. Also trim any excess fat that may be on the ribs.

Next, divide the wet rub in half and rub all of the ribs thoroughly. Cover and allow them to marinate under refrigeration for at least 4 hours or overnight. Repeat the process with the other half of the rub on the chicken and marinate for at least 4 hours or overnight.

Smoking is a process that requires some time and a little patience.

Set the grill on the smoke setting. Once the grill is ready, place the ribs on one side of the grill and smoke for 3 hours. Brush them with the mopping liquid 1 time half way through the smoking process. After smoking the ribs for a total of 3 hours, place the chicken on the other side of the grill and smoke for an additional 2 hours. (**Note:** Make sure the chicken does not touch the ribs. Do not put more chicken on the grill than the recipe states.)

Next, set the grill to 180 degrees. Turn the ribs over and brush with the mopping liquid. Turn and mop the ribs every 20 to 30 minutes until the internal temperature reaches about 145-150 degrees. (**Note:** Keep a close eye on all of the meat that is towards the back of the grill as it is much hotter than the front.) Turn the chicken over but **do not** brush with the mopping liquid. (**Note:** The champagne vinegar has enough acid and sweetness to keep the chicken moist and gain some good color. Sugar tends to burn and you don't want the chicken to burn before it reaches an internal temperature of 160 degrees. Using a probe thermometer is highly suggested.)

After the meats are done allow them to rest before cutting. Taste them first to see if BBQ sauce is desired.