



Create your own smokin' hot playoff party this Sunday!

With Emeril's 4-in-1 Smoker.

EMERILWARE™

Smoke, Roast, Grill and Broil with Emeril's 4-in-1 Smoker.

"One Smokin' Hot Idea. Talk about a healthy way to infuse foods with flavor, my Smoker does a tasty number on all types of meats, seafood and vegetables. Use it to Smoke, Roast, Grill and Broil for four times the **BAM!**"

▶ Try Emeril's own
Simple Rubbed
& Smoked
**Baby Back
Rib Recipe**

Available at:
Bloomington's
Dillards
Emeril's.com
Linen's and Things
Metro Kitchen
Sur La Table

Recipe Cards Included
Have fun following Emeril's 16 step-by-step Smoker recipe cards, containing delicious meal ideas. It's sure to kick your creativity up a notch.



Emeril

Emeril Simple Rubbed & Smoked Baby Back Ribs



A Great Smoker recipe
that Serves 2-4

I n g r e d i e n t s

- One 3-pound slab of pork baby back ribs, cut into two lengths, or two 1 1/2 pound slabs
- 1/4 cup Emeril's Rib Rub
- 1 1/2 tablespoons mesquite smoking chips
- 1 to 1 1/2 cups of your favorite barbecue sauce or barbecue glaze
- 2 tablespoons peanut oil

Rub both sides of the rib slabs all over with the rib rub, coating evenly. Wrap with plastic wrap and refrigerate for up to 2 hours. Remove from the refrigerator and allow to come to room temperature, about 20 minutes. Preheat the oven to 300 degrees F.

Place the wood chips in the bottom of the Emeril Smoker and position the drip tray and wire rack over the top according to the manufacturer's instructions. Place the ribs on the wire rack and position the lid over the top of the smoker, leaving slightly ajar. Place the smoker over a high fire and heat until smoke begins to exit the smoker. Reposition the lid so that the smoker is completely covered and place the ribs in the oven. Bake for 1 1/2 hours, or until the ribs are cooked through.

Remove from the oven and allow to cool slightly. Change the oven setting to broil and position an oven rack about 6 inches from the broiler. Rub some peanut oil over the grates of the Emeril smoker lid and place the ribs, meat-side up in the grill pan (inverted smoker lid) and brush the barbecue sauce evenly over the two portions of ribs. Broil the ribs until the sauce is bubbly and ribs are browned around the edges, 4 to 5 minutes, rotating pan once mid way to ensure even browning. Remove from the heat and allow to cool slightly before cutting into individual ribs and serving.