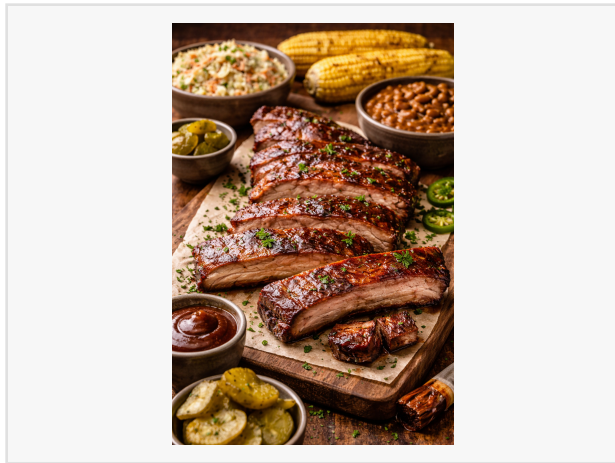


KC Pork Ribs - Texas Style!

Tender KC Style Pork Ribs made with (all natural) Mason's Brand Gunslinger rub - Slow smoked finish, perfect for any backyard BBQ spread.



Ingredients

- Optional BBQ sauce for finishing
- 2 racks pork spare ribs or St. Louis ribs
- Optional spritz: apple juice or Mason's Brand pickled brine
- 2 tbsp kosher salt
- 1 tsp garlic powder
- 2 tbsp coarse black pepper

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Instructions

Texas Style BBQ Ribs

These Texas-style ribs are smoky, savory, and built for serious barbecue flavor.

Instructions

1. Remove the membrane from the back of the ribs with paper towel. Grip it and rip it.
2. Season with salt, black pepper, or your favorite BBQ rub like Mason's Brand Gunslinger!
3. Slap the ribs on the grill for preheat and warm them up. Preheat smoker to 225 - 250°F.
4. Smoke ribs for about 4 to 6 hours. I love the 3/2/1 method. 3 hours clean smoke. 2 hour wrapped in foil and last hour out.
5. Optional but recommended: spray the ribs down multiple times with apple juice mixed with a touch of Cider Vinegar and butter or a little Mason's Brand pickled brine during the cook. I have a big secret on the Mason Mist upon request!
6. Unwrap that last hour and finish on the smoker or grill with a light coat of sauce or glaze reduction, if desired

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Recipe Card

Main • April 2, 2026

7. Rest briefly, cut, and serve. Or.. Pull them apart and devour them!

Pro Tips

- Always cook indirect and do not exceed 275 deg F.
- Moderate temperature and time for desired doneness and texture.
- Mason Mist is fresh made sun, sweet tea with lemon, honey and red chili. Ohh baby.
- Serve with Greens, and Potato Salad.

Tags

ribs • bbq • smoked • texas • pork