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order online at
www.cookshack.com



RibRack

Instruction Sheet

Slabs are easier and quicker to handle when loaded in Cookshack's RibRacks. Available in four sizes to fit a wide range of smoker sizes! (Not available for the SM008/009/009-2 smoker models)

How to Use:

1. Stand slabs of ribs in every other slot.
2. Remove existing grills from side racks.
3. Slide RibRacks into place.



Try this great recipe!

Cookshack Smoked Beef Back Ribs

What you will need:
8 oz. Hickory wood
10 slabs beef back ribs
Cookshack Brisket Rub



Directions:

Clean and remove excess membrane and fat from ribs. Apply Cookshack Brisket Rub and allow to sit overnight, refrigerated.
Load slabs in smoker using RibRacks. Position slabs so that they do not touch each other or the sides of the oven.
Close and latch the smoker's door.
Load wood box with 8 oz. hickory wood. Smoke-cook at 180°F for 4 hours, hold at 140°F for 1 hour.
When the ribs are done, remove from the smoker and cool at room temperature for 30 minutes. Serve with Cookshack Spicy Barbecue Sauce on the side.