



Jeromeo's Foods
Evansville, IN
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SMOKING WITH JEROMEO'S RUB

Use about 2oz. of **JEROMEO'S** Luv Rub on each butt or side of ribs. More for extra flavor.
Rub with Luv.

Preferred method is to use an electric smoker.

Prepare water pan using water, one beer, and 1 cup of apple juice. Place meat on racks and start smoking. Add smoking chips every 3-4 hours.
Done after 6-8 hours.

Note that the meat is better if smoked between 12-14 hours.

Make sure there is plenty of water in the pan.