

Free Bonus #1

How to Use a Weber Kettle as a Smoker

Thank you for purchasing [Low and Slow Barbecue with Ray Lampe!](#) I really hope you loved the course as much as I did!

The biggest gap in Ray's course is that he does not give specific instructions on how to set up a Weber kettle to smoke ribs. This is a shame since ribs are the most popular cut of meat to barbecue and Weber kettles are the most popular type of smoker.

This bonus guide provides the EXACT information on how I configure my Weber kettle to smoke ribs. By combining this bonus guide with the recipes and techniques in Ray's course you can start smoking up some amazing ribs in your Weber kettle TODAY!

This guide is specific to the popular 22.5 inch Weber kettle grills. You can use these techniques with the smaller 18.5 inch Weber grills but the results will not be exact.

Temperature: RANGE versus EXACT

Making barbecue ribs on any smoker is essentially a two step process. The first step lets the ribs soak up flavor from the smoke. The second step breaks down the tough parts of the ribs and gets them tender.

Neither one of these steps requires a Magic Temperature. If you like a LOT of smoke flavor on your ribs you can cook them at low temperatures (225F) for three hours before they hit the foil. If you want just a kiss of smoke them you can cook them hotter (275F) for 1.5 hours before they go into foil. In reality people cook AMAZING ribs at temperatures that range from 215F to 325F.

The point of sharing this information is not to confuse you. Rather I am trying to make you a little more relaxed! People get REALLY worried about maintaining an EXACT MAGIC TEMPERATURE when they are smoking ribs. If you are a regular person cooking ribs in the backyard on a Weber kettle then maintaining an EXACT temperature is both unimportant and almost impossible!

When you are cooking ribs on a Weber kettle you are striving to maintain a TEMPERATURE RANGE. Don't waste your time trying to maintain an EXACT temperature inside a Weber kettle. The effort is not worth it.

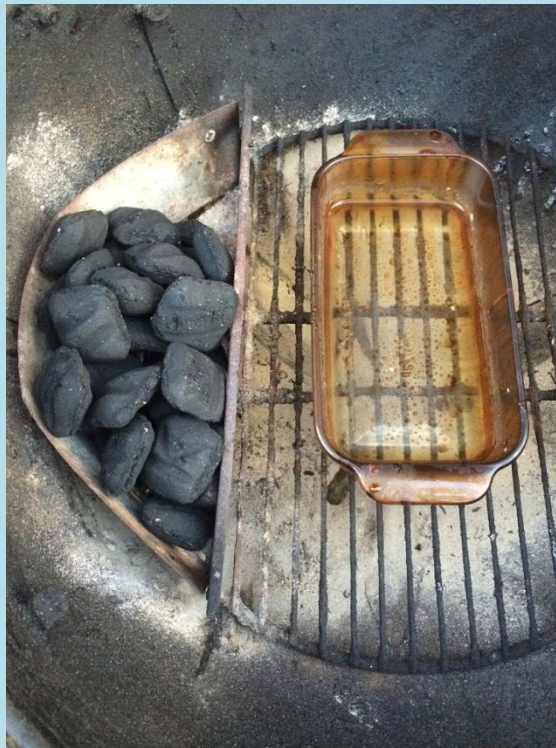
Temperature Profile of a Weber Kettle

It is important to understand that the temperature inside a Weber kettle is NOT the same in all locations. Many Weber kettles come with a built in lid thermometer that are pretty accurate. You need to understand that the temperature that these thermometers read is only telling you how hot things are AT THE TOP OF THE LID! When you are cooking with a small indirect fire (I will show you how later) the lid thermometer will read about 325F. However, the temperature on the indirect side of the cooking grate (where the ribs are sitting) is typically about 50 degrees cooler (275F).

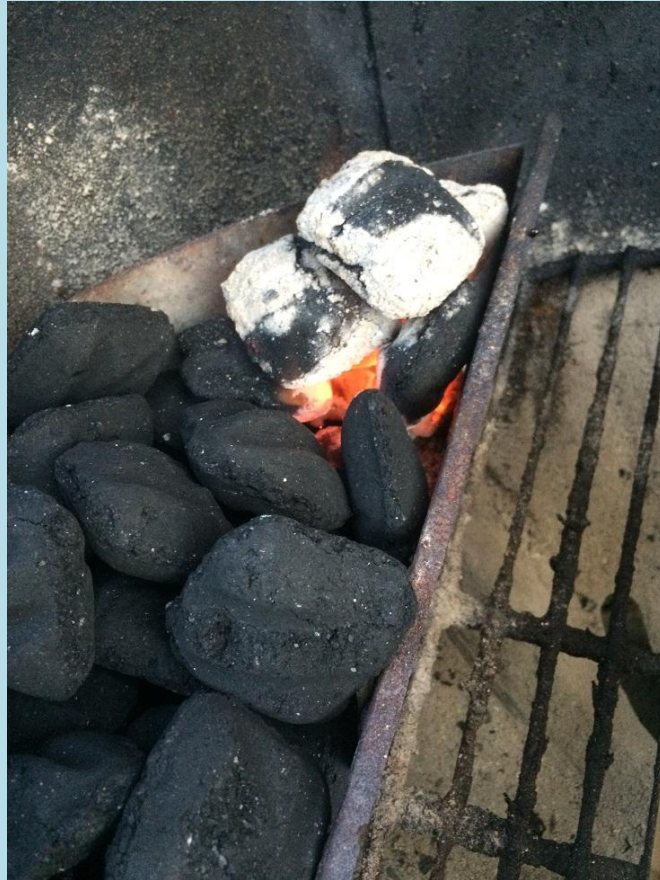
My Exact Kettle Configuration

Part One: Putting Smoke on the Ribs

1. Start by soaking one cup of wood chips in water. You want the chips to soak for 30 minutes before you need them.
2. Load one charcoal basket about 4/5 full of unlit Kingsford Blue briquettes. I do not usually count out an exact number of briquettes but in this basket pictured below I used 35. I arrange the briquettes so that the front of the charcoal basket is completely full while the back has room for a few more briquettes.
 - a. I do NOT use off brand briquettes as I have found they have much more filler than Kingsford. The increased filler reduces burn time and increases ash. I have no complaints with the different types of Kingsford briquettes (Hickory, Competition, etc) but I stick with Blue because I can find it every single time I go to the store.
 - b. I do not use lump charcoal. The pieces are too irregular so the amount I can get into a charcoal basket varies a LOT. The supply of lump charcoal varies considerably in my area. Sometimes I can find good lump and sometimes I can't. I can always find Kingsford Blue.
3. Place the loaded charcoal basket on the left side of the grill.
4. Place a filled water pan beside the charcoal basket. Dr BBQ does not use a water pan. I have found that the increased moisture inside the kettle helps me get a better smoke ring.



5. Light five briquettes in a chimney starter and place them into the back of the charcoal basket. Do NOT spread the lit charcoal evenly across the charcoal basket. The configuration I use lets the charcoal slowly burn from the back of the basket to the front.
6. Leave the lid off for 5 minutes to let the lit briquettes just start burning the unlit ones.



7. Adjust the bottom air intake vent to 50% open.
8. Drain the water from the wood chips and pat them dry to remove the majority of the surface water.
9. Spread the wood chips evenly over all of the charcoal.
10. Put the grilling grate in place.



11. Place the ribs on the far right side of the grill.
12. Close the lid of the kettle. If your kettle has an offset top vent then you want the vent located over the RIBS and not over the charcoal.
13. Adjust the top vent to 50% open.
14. Walk away for two hours.

This configuration will get you in the perfect temperature RANGE for smoking ribs.

I am NOT going to say EXACTLY what the temperature is because it doesn't matter. I am also not going to say exactly what the temperature is because it is going to vary depending upon your ambient conditions (hot summer day, stiff fall breeze, light rain, etc).

What is important is that the ribs are cooking low and slow somewhere between 225 and 275F while soaking up plenty of smoke flavor.

Part Two: Getting Tender

After two hours you will open the lid on your Weber kettle and see that about 85% of the charcoal has been consumed. Here is what you need to do next.

1. Remove the ribs from the grill. Place them on a sheet pan and loosely cover them with foil.
2. Use a pair of tongs to grab the charcoal basket and give it a vigorous shake. You want to get all of the ashes out of the basket that you can so there will be room for another load of charcoal.
 - a. There will be a lot of dust generated when you shake the basket. The ribs have been removed and covered with foil to keep any flying ash off of them.
3. Use the tongs to push the remaining lit charcoal into a small pile in the back of the charcoal basket.
4. Fill the rest of the charcoal basket up with a fresh load of unlit briquettes.
5. Leave the lid off the kettle while you follow Ray's recipe of adding honey, apple juice and then wrapping in foil. Keeping the lid off while you perform this step makes sure there is enough air flow to light to new batch of charcoal.
6. Place the foiled ribs back on the right side of the grill.
7. Close the lid and walk away.
 - a. Walk away for one hour if you want the meat to still have some tug on the bone.
 - b. Walk away for two hours if you want your ribs to "fall off the bone"

Take the ribs out of the foil and either sauce them or not depending upon your preference. If I sauce or add a glaze I will put the ribs back on the right side of the kettle for about 15 minutes to let the sauce set up.

These are instructions for cooking one slab of baby back ribs on a 22.5 inch Weber kettle.

Modifications

1. You can use modify this technique to cook two slabs of baby backs in a 22.5 inch Weber kettle.
 - a. I open the lid after one hour of smoking and rotate the ribs so that the rack that was closest to the charcoal is now the furthest away.
 - b. When it is time to place the foiled ribs back on the kettle I will stack them on top of each other on the far right hand side of the grill.
2. You can extend this technique to smoke pork butts for 8-10 hours.
 - a. Every two hours remove the butt, shake out the ashes and replenish the charcoal.
 - b. I add more wood chips the second and third time I replenish the charcoal.
 - c. You can easily slow smoke two butts on a 22.5 inch kettle using this technique.
 - d. Every time you replenish the charcoal rotate the pork butts.



Again, thank you for purchasing [Low and Slow Barbecue with Ray Lampe!](#) I really hope you loved the course as much as I did!

David Somerville

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