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ST. LOUISIS-STYLE PORK RIBS

RUBS:

Smokin' Guns BBQ Hot Rub EAT Barbecue Zero to Hero Sweet Rub Simply Marvelous Pecan Rub

Note: These are available by mail. If you want to find something local, you can go with Dizzy Pig Raging River Rub plus a homemade blend of salt, pepper, garlic, paprika, and black pepper.

YOU'LL ALSO NEED:

Honey Margarine* Brown Sugar Barbecue Sauce** Aluminum Foil

*Tip: Parkay margarine is used in this recipe

**Tip: Blues Hog Champions' Blend Sauce and Blues Hog Tennessee Red Sauce is used in this recipe.

INSTRUCTIONS:

1. Strip the membrane, trim the ribs, and season both sides.
2. Cook meat side up for 2 to 2.5 hours until you have good color.
3. Pull the ribs and coat both sides with a light coat of Tennessee Red barbecue sauce, brown sugar, and margarine.
4. Wrap the ribs in aluminum foil and cook until done.
5. Once done, pull the meat from the foil, coat with sauce, and place back in the cooker for 10 minutes until the sauce is tacky.
6. Pull the ribs, cut, and enjoy!



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