

Rick's Babyback Ribs

In large/deep cookie sheet, big enough for your ribs, add the following ingredients:

(The Brine)

2 shots of Jack Daniels in the pan or almost ½ cup

1 cup water

1Tbsp. **JB's Fat Boy Premium Rub**

1 tsp. salt

1 tsp. orange Peel

2 tsp. Honey

Prepare the ribs and rub our rub on them. Shake some cracked pepper on top - not too much!

Put Ribs in above brine and cover with foil

Cook covered 4-5 hours at 210-220 degrees.

Cook the last 30 minutes uncovered.

Just before removing the ribs, pour JB's Fat Boy Barbecue Sauce (any will do!) into a bowl.

Remove ribs from cookie sheet CAREFULLY, and pour brine and rib/rub juices into the bowl with the barbecue sauce - mix.

Spread the barbecue sauce mixture onto the ribs.

Grill on high heat for 5-7 minutes on each side. Flip carefully as they will fall apart.

As you plate the ribs, rub with a little more of the barbecue sauce mixture.

Serve.

Backyard Championship Ribs

by Dr. BBQ

Ingredients:

3 slabs of St. Louis-style ribs or baby back ribs, cut in half, membrane off* and ribs washed

1 cup of your favorite commercial or homemade dry

BBQ rub (see below for Dr. BBQ's Big Time

Barbecue Rub recipe)

1 cup honey

1½ cups apple juice

2 cups commercial honey BBQ Sauce

-Cover the ribs with the rub, using more on the meaty side than the boney side. Allow to stand at room temperature for 30 minutes before grilling.

-Set the EGG® up for indirect cooking with a plate setter at 325°F. Using a handful of hickory and cherry chips will help caramelize the ribs.

-Cook for one-and-a-half hours, using a rib rack if you need it to have sufficient space for three slabs of ribs. Remove ribs to a flat pan or cookie sheet and brush them all on both sides with honey.

-Put the ribs in an aluminum foil pan with about one-inch of apple juice in the bottom, standing them on end in the pan if necessary to get them to fit. Cover with foil and continue cooking for about one hour, replenishing the apple juice if needed to maintain liquid in the pan. Test the ribs by inserting a toothpick to determine whether they are tender.

-At this point, you could cool them down, wrap each slab separately and refrigerate them for a day or two. They can then be transported to a tailgate party or reheated for entertaining at home.

-When ready to serve them, transfer the cooked ribs to a medium hot grill. Brush with Honey BBQ Sauce; heat the ribs a few minutes, flipping them to heat both sides. Cut in to pieces and serve.

*** Removing the membrane**

Carefully slide an implement such as the tip of a butter knife or the tip of a meat

thermometer between the membrane and a bone near the end of the rack of ribs. Rock the implement back and forth gently to loosen the membrane until you have enough space to slide your finger under it. Using a paper towel, pull up the membrane and slowly peel the membrane off.

Big Time BBQ Rub

½ cup salt 2 tbsp chili powder

½ cup turbinado sugar 2 tbsp paprika

¼ cup granulated brown sugar 2 tsp cayenne

1 tbsp granulated garlic 1 tbsp thyme leaves

1 tbsp granulated onion 1 tbsp ground cumin

2 tbsp ground black pepper 1 tsp ground nutmeg

Combine all ingredients, mix well, and store in an airtight container. Yields 1½ cups
