

# BACKYARD FLAVOR

RECIPE SERIES



## BABY BACK RIBS

**PREHEAT** cooker to 325° F and let it settle in for 15-20 minutes.

**TRIM** out any chime bones & remove membrane.

**APPLY** small amount of Big Ricks Jalapeno Honey Mustard on both sides of the rack.

**SEASON** with a light layer of Butt Kick'n chicken and then a heavier layer of Cherry Habanero rub. Let the ribs sit for about an hour before placing in the Yoder.

**PLACE** ribs on the bottom rack and cook for 1.5 hours, then remove and prepare to wrap.

**SPREAD** two layers of aluminum foil down on a flat surface. Place a 1/2 stick of butter on the foil (cut lengthwise) and place the ribs on top of the butter. Add a handful (1/2 cup) of brown sugar on top of the rib and then spread a heavy layer of honey to the rib. Wrap tightly with the foil and place back on the smoker.

**PLACE** the ribs back on the Yoder for about an hour, or until reaching an internal temp of 205° F.

**REMOVE** the ribs after reaching an internal temp of 205° F and let them REST for 15 minutes.

**SAUCE** the ribs with Firebug Grilling Sauce, slice each rib and enjoy.

**PRO TIP:** For some added kick, mix Plowboys En Fuego sauce 50/50 with the Firebug Sauce.

## HERE'S WHAT YOU WILL NEED

1 Slab of Baby Back Ribs

*Big Rick's* Jalapeno Honey Mustard

*Firebug* Hot Grilling Sauce

*R Butts R Smokin'* Butt Kick'n Chicken Rub

*R Butts R Smokin'* Cherry Habanero Rub

Brown Sugar, Honey, and Butter



## FLAVOR PROFILES

**Big Rick's** Jalapeno Honey Mustard

*Sweet and full-flavored with jalapenos and chili pepper.*

**R Butts R Smokin'** Butt Kick'n Chicken

*A perfect blend of sweet and smoky, followed with a mild heat.*

**R Butts R Smokin'** Cherry Habanero

*Subtle sweetness with mild heat with an kick of chili pepper.*

**Firebug** Hot Grilling Sauce

*A bang of heat after a sweet start, ending with a smooth finish.*