



### **Steve Iannarone - SI2 BBQ Competition Ribs**

*(Naperville, IL / Last Fling - Award Winner 2016)*

#### **INGREDIENTS:**

- 4 -(2 pound) slabs St. Louis Cut Spare Ribs
- 1 -Cup of Regular Yellow Mustard
- 1/2 – Cup of Honey
- 2 -Cups of Three Little Pig's Touch of Cherry Rub
- 2 – Cups Three Little Pig's All Purpose Rub
- 2 – Cups of your favorite BBQ Sauce

#### **DIRECTIONS:**

- Heat Smoker 250 degrees using Natural Lump Charcoal
- 1 chunk of Pecan& 1 chunk of Apple flavor wood once the charcoal is ready to go
- Select (4) Slabs of Pork Baby Back Ribs
  - Strip membrane off back of each rib to guarantee tenderness.
  - Liberally coat yellow mustard over both sides of the ribs, this will act as a tenderizer and a bonding agent for the rub.
- Rub the ribs with both Three Little Pigs Touch of Cherry and All Purpose Rub, coat generously.
- Place ribs in smoker for 4-5 hours depending on your smoker, ½ ways through the cook rotate the 180 degrees, this will guarantee an even cook.

Once the meat has pulled back from the bones, use a toothpick to check tenderness.

Mix Honey with BBQ Sauce.

Remove Ribs and apply the Honey/BBQ Sauce mix to both sides of the rib.

Place the ribs back on the smoker, allow 15 minutes to heat the sauce.

Then cut and serve hot.