WHAT YOU NEED

- 2 slabs of baby back pork ribs
- Mustard
- Operation BBQ Relief All Purpose Rub

For the Sauce:
- Your favorite BBQ sauce
- Honey

Other items:
- Pit barrel grill
- Kingsford charcoal
- Aluminum foil
- Basting brush

USEFUL TIP

Coleslaw, potato salad or BBQ beans are great sides to go with these 3 hour ribs.

PREPARATION

1. Place unlit Kingsford charcoal in the fire pan of the pit barrel cooler until it is about 60% full. Start a charcoal chimney about 2/3 full of Kingsford charcoal. Once the charcoal chimney is lit, pour it into the pit barrel. Add a couple cubes of wood (recommended: cherry with ribs)

2. Next, pull ribs out of their package and remove the silver skin from the ribs. Trim excess fat off ribs and rub a light layer of mustard over front and back of the ribs. Since the ribs will be hanging over direct heat in the pit barrel, use a rub with no sugar in it. Lightly sprinkle the Operation BBQ Relief All-Purpose rub over the ribs. Afterwards, place the hook in both slabs of ribs and hang them over the charcoal.

3. Every 15 minutes, rotate the ribs to evenly cook. After approximately 2-2.5 hours, wrap the ribs in 2-3 layers of aluminum foil with some honey and your favorite BBQ sauce. Put the ribs back on the grill but on the grate for approximately 30-45 minutes. Rotate the ribs every 10 minutes to ensure the BBQ sauce and honey do not burn.

4. Pull from the heat. Let rest 10 minutes. Slice and serve!