



STAN'S PRAIRIE FRESH BABY BACK RIBS

Stan Hays - Operation BBQ Relief

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)

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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.

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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.

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