



## BBQ RIBS

At competitions, Knuckle Dragger BBQ can only use spare ribs. At home, you can use any style rib, but we do prefer spare ribs. Be sure to buy ribs that are naturally tender (the rack is not stiff and hard to bend) and have plenty of meat.

### Preparation:

1. Preheat the smoker (or oven if you don't have a smoker) to 250 degrees.
2. Optional: Remove the membrane on the bottom of the ribs. (Team Knuckle Dragger BBQ always removes this.)
3. Coat the ribs in yellow mustard.
4. Liberally coat the ribs in Knuckle Dragger BBQ Rib Rub.
5. Create a 50/50 mix of your favorite BBQ sauce and honey and save the mixture for later.

### Cooking Instructions:

1. Place the ribs in the smoker meat side up.
2. Cook the ribs for 3 hours. No need to move, flip, spray, or cover the ribs.
3. Double wrap the ribs in foil very tightly and cook for 2 hours.
4. Remove from foil, coat the meat side of your ribs with your BBQ sauce and honey mixture and continue to cook for another 30 minutes.
5. Remove the ribs and let cool for 15-30 minutes, then cut each rib evenly between the bones and serve hot.