

# Three Little Pig's American Royal Championship Rib Recipe for the Good-One Smoker



## INGREDIENTS

- 4 -(2 pound) slabs baby back pork ribs
- 1- Cup of Regular Yellow Mustard
- 2- Cups of Melted salted Butter
- 4 -Cups of Three Little Pig's Sweet Rub or Memphis Rub
- 4- Cups of Honey
- 1 -Bottle of Three Little Pig's Competition BBQ Sauce

## PREPERATION

1. Strip membrane off the back of all the ribs
2. Using a fork poke between each rib to break up connective tissues.



## **DIRECTIONS**

- Heat Smoker 250 degrees using Good-One Natural lump Charcoal, add 2 chunks of either apple or cherry 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 baby back rib, this will act as a tenderizer and a bonding agent for the rub.
  - Meanwhile, select you favorite BBQ rub and coat both sides of the ribs. I prefer Three Little Pigs Kansas City Sweet Rub or Memphis for Ribs.
  - Place ribs in a vertical rib rack for 4-5 hours depending on your smoker, ½ ways through the cook rotate the 180 degrees in the rack this will guarantee an even cook.
  - Once the meat has pulled back from the bones, use a toothpick to check tenderness.
  - Remove from Rack and place flat on the smoker and apply a glaze of butter, honey and Three Little Pigs Competition BBQ Sauce to both sides of the rib.
  - Place the ribs back on the smoker flat, allow 15 minutes to heat the glaze and sauce and then cut and serve hot.
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