



## **BAD BYRON'S BUTT RUB® RIBS**

Ribs are a tough cut of meat. A common mistake is cooking at too high a temperature, as in grilling. Slow it down and cook ribs indirectly at approximately 225°.

But first, learn to remove the membrane on the back side of the ribs. You can lift it up with a metal skewer. Get a grip and then pull it off. This will allow seasoning to penetrate both sides of the rack and will also help the fat render off from the ribs.

We season every rib with a moderate application of [Butt Rub®](#). Season prior to placing on the grill. Keep temperature low as mentioned and after the 1st hour mist the ribs lightly with apple or pineapple juice. Baby backs will reach ideal tenderness in approximately 4 1/2 hours and spareribs will need approximately 1 hour more. You may choose to "finish" the ribs by applying a sauce or glaze during the final 15 - 20 minutes of cooking, although these ribs will be delicious without a sauce.

Note: If you don't have the barbeque cooker to cook slow with wood and charcoal, you can use an oven at low temperature (225°) and then finish them on the grill.

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