



courtesy of Who Are Those Guys? BBQ Competition Cooking Team

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## ***BBQ Bob's Backyard Spare Ribs***

*By BBQ Bob Trudnak from The BBQ Guru*

The BBQ Guru is one of our sponsors. BBQ Bob Trudnak is the pit master for **The BBQ Guru** competition cooking team. They compete at contests all over the country and have done quite well, winning many awards including several Reserve and Grand Championships. Bob has reluctantly (just kidding) agreed to part with one of his favorite rib recipes. A rub made with Dizzy Pig Swap Venom adds a welcomed kick to this crowd pleasing entree. For a little more 'kicked up version', cut back on the amount of brown sugar added to the rub.

2 racks of meaty Spare Ribs

¼ stick of butter

4 oz. of Dizzy Pig Swamp Venom

½ cup of Brown Sugar

1 cup of apple juice

6 oz. of Your favorite or homemade BBQ Sauce (add ½ cup brown sugar to sauce and simmer. This will balance the spicy rub.)

Trim ribs and peel membrane from bone side of both racks.

Mix the Dizzy Pig Swamp Venom with brown sugar in a bowl and dust ribs generously on both sides.

Set Smoker to 275° F and place 2 chunks of Apple wood into firebox.

Place ribs on cooking racks, bone side down and place in middle of cooker with disposable drip pan directly underneath rack.

Cook for approx. 4 hours and then wrap individual racks in foil with ½ cup of apple juice in each foiled pouch. Place three slices of butter on the top of each rack before closing foiled ribs tightly by crimping the top of the foil. Place the foiled ribs back on the cooker for approximately 1.5 - 2 hours or until the meat recedes from the bones about ¾".

Gently remove ribs from foil and place directly on cooking grate

Baste top of rib racks with bbq sauce generously and let ribs grill over fire for about 4-5 minutes.

Remove ribs from cooker and allow 10 min. to cool. Slice ribs with sharp knife or electric knife. (They will be too tender to cut otherwise)

Serve 'em up with an ice cold beer (or two) and plenty of paper towels.