

BACKYARD FLAVOR



FIREBUG RIBS

PREHEAT cooker to 325° F and let it settle in for 15-20 minutes.

TRIM out any chime bones & remove membrane.

SEASON with a medium layer of Ozark Heat rub, then let the ribs sit for about an hour before placing in the Yoder.

PLACE ribs on the bottom rack and cook for 1.5 hours, then remove and prepare to wrap.

SPREAD two layers of aluminum foil down on a flat surface. Place a 1/2 stick of butter on the foil (cut lengthwise) and place the ribs on top of the butter. Add a handful (1/2 cup) of brown sugar on top of the rib and then spread a heavy layer of honey to the rib. Wrap tightly with the foil and place back on the smoker.

PLACE the ribs back on the Yoder for about an hour, or until reaching an internal temp of 205° F.

REMOVE the ribs after reaching an internal temp of 205° F and let them REST for 15 minutes.

SAUCE the ribs with Firebug Grilling Sauce, slice each rib and enjoy.



FLAVOR PROFILE

R Butts R Smokin' Ozark Heat

A near perfect balance of sweet and salty, with a mild touch of heat.

Firebug Hot Grilling Sauce

A bang of heat after a sweet start, ending with a smooth finish.

HERE'S WHAT YOU WILL NEED

ONE SLAB OF BABY BACK RIBS

BROWN SUGAR, HONEY, AND BUTTER

FIREBUG HOT GRILLING SAUCE

R BUTTS R SMOKIN' OZARK HEAT