



Fredericksburg Farms

Country Goodness, Gourmet Taste

[www.fredericksburgfarms.com](http://www.fredericksburgfarms.com) 830-997-0960

## Smoked Baby Back Ribs with Honey Red Grilling Glaze

Texans are very serious about their barbecuing and we all agree that nothing beats the taste of slow-smoked pork baby back ribs cooked to the point where the meat pulls off the bone with one good tug of your teeth. Our **Honey Red Grilling Glaze** is the perfect compliment and keeps those ribs good and juicy while smoking.

To Serve 4 to 6.

2 racks pork baby back ribs

**Fredericksburg Farms East Texas Rib Rub**

**Fredericksburg Farms Honey Red Grilling Glaze**

Build a hardwood charcoal fire in a barbecue pit with an indirect firebox, or use a charcoal grill, building the fire in one side of the fire pit. Allow the coals to burn down to the point where they are glowing red, covered by a layer of white ash. Scatter a generous portion of the **Fredericksburg Farms East Texas Rib Rub** over both sides of the ribs. Using your hands, rub the spice mix into the meat.

Cook the ribs by indirect heat. If using a charcoal grill, cook them on the opposite side of the grill from the fire. Baste often with the **Fredericksburg Farms Honey Red Grilling Glaze** to form a "sticky" glaze. Turn the ribs about every 20 minutes, cooking for a total of about 2 to 2-1/2 hours. When you bend the slab of ribs, the meat should almost come away from the bones. Slice into individual ribs and serve.