



Fredericksburg Farms

Country Goodness, Gourmet Taste  
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## Smoked Wild Boar Racks with South Texas Mesquite BBQ Sauce

Feral hogs make mighty good eating. They're often hunted on deer leases as an adjunct to the deer hunting. We've come across quite a few Texas hunters who actually prefer the taste of wild hog meat to that of domestic pork. The rib rack with its sweet, slightly musky little chops is a favorite cut. The rack consists of 8 ribs and the chops are small, so you need to allow about 4-5 ribs per person. We've found that slow smoking over mesquite wood to medium doneness results in tender and juicy chops. Basted and served with **Fredericksburg Farms South Texas Mesquite BBQ Sauce**, which brings out the meat's best flavor attributes, it's just the best in winter eating!

To Serve 4 to 6.

4 wild boar racks, fat removed

Olive oil

**Fredericksburg Farms Chuck Wagon Steak Seasoning**

**Fredericksburg Farms South Texas Mesquite BBQ Sauce**

Build a wood or hardwood charcoal fire in a barbecue pit with a separate firebox. Let the fire cook down until the temperature in the cooking chamber registers about 250 degrees. Make a spreadable paste of olive oil and the **Fredericksburg Farms Chuck Wagon Steak Seasoning**. Rub the paste into the meat on all sides. Place the meat on grilling rack in the pit and smoke for 2-1/-1/2 hours, turning and basting often with **Fredericksburg Farms South Texas Mesquite BBQ Sauce**, or until an instant-read meat thermometer inserted in the thickest part of the chop registers about 145-150 degrees.

To serve, slice the boar racks into individual chops. Spoon a little more of the **South Texas Mesquite BBQ Sauce** on each serving plate and arrange the chops on the sauce, slightly overlapping. Serve hot.