

www.curleyssausagekitchen.com

Curley's Sausage Kitchen

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Curley-Q-BBQ

BBQ-Ribs

- *Use a butter knife to start peeling membrane, pull with paper towel
- *Remove excess back bones-45-degree angle both ways
- *Cut off tail part, meaty part, makes great rib ends
- *Remove silver skin on back of rib
- *Season with rub right before putting on smoker
- *Let meat sweat for 1 hr. before rubbing, at room temp.
- *Remove flap and membrane
- *Cut into St. Louis Ribs, ends are rib tips
- *3-2-1, Smoke 3 hours, foil 2 hours, grill 1 hour.
- *Cook at 275-250-225 degrees
- *Spray with apple juice
- *Cook meat side up
- *Cook for 2 hours spray with apple juice
- *Cook for 1 more hour
- *Spread brown sugar length of foil, add honey, can spray Parkay
- *Lay ribs on foil, meat side down
- *Add apple juice right before foiling to steam
- *Internal temp of 195-200 degrees
- *Steam for 2 hours
- *Take out of foil and grill 1 hour
- *Glaze with BBQ sauce