

BLISTM
BECAUSE LIFE IS SHORT

Blast



**BUFFALO-STYLE BLAST-BARBEQUED
BABY BACK RIBS**

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BLiS[™]
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- 2 racks of pork baby back ribs, trimmed and silver skin membrane removed
- ¼ cup olive oil
- ½ cup brown sugar
- 4 tablespoons chili powder
- 2 tablespoons paprika
- 2 tablespoons garlic powder
- 2 tablespoons onion powder
- Celery salt and fresh ground pepper, to taste
- 1 cup BLiS Blast Hot Pepper Sauce, plus ¼ cup separated
- 1 stick of butter, melted
- 1 12oz lager beer
- Fresh parsley, to garnish

RECIPE:

Preheat the grill to low-medium, approximately 225F. Meanwhile, pulse the oil, sugar and dry seasonings together in a food processor and set aside. To create the finishing sauce, whisk together 1 cup of BLiS Blast Hot Pepper Sauce and melted butter and set aside.

Massage a liberal degree of the seasoning mix across all portions of the meat. Lay pork slabs bone-side down over grill grates. Close the grill lid and cook untouched for 3 hours. Remove ribs from the grill after the 3rd hour and wrap each slab tightly in a double layer of tin foil, pouring ½ of a beer in each tin foil packet before closing tightly. Place the firmly wrapped ribs back over the grill grates for 2 more hours. After the 2nd hour of braising inside the tin foil remove the ribs from their wrapping and discard the foil. Turn up the grill heat to high and place the slabs back over the hottest grill grates. Intermittently brush layer over layer of the BLiS Blast Hot Pepper-Butter Sauce on the meat every 4-5 minutes, removing ribs from the grill when the meat has pulled back ¼ inch from it's bones and the internal temp has reached 180°F. Tent ribs under tin foil to cool for 10 minutes. Slather one more time with the sauce, then slice, garnish and serve.

Handcrafted Gourmet Natural