

# BAR-B-Q RIBS

## INGREDIENTS

- 1 Sheet of Ribs, Spare Rib or St Lois Style
- 1 Pouch Memphis Pig Rub,
- 1 Bottle Memphis Red Sauce



## OVEN METHOD

### STEP 1

Remove the membrane from the back of the ribs with your hands or use a cloth to help get a firm grip. Apply some [Memphis Pig BBQ Rub](#) generously to the front and back of the ribs, patting gently to

### STEP 2

Preheat the oven to 250F 120C. Place the ribs on a tray, cover with foil, place in the oven, and slow-cook for 3–4 hours. The meat will shrink away from end of the rib bone. If you don't like the meat falling off the bone reduce the cooking time to 1–2 hours. TIP try adding apple juice to the tray for added flavour and help keep the rib moist.

### STEP 3

Remove the ribs from the cooker and brush with [Memphis style Red Sauce](#). Place the ribs back in the oven and cook for 20 minutes at 250F 120C. Remove the ribs, cut into sections, and serve.

## BARBECUE METHOD

### STEP 2

Setup the grill for indirect cooking, and pre heat to 250F 120C. If using a charcoal grill, toss 1 cup of wood chips on the coals. If using a gas grill, place the chips in the smoker box. Once you see smoke place

### STEP 2b

After 1 hour cover the tray with foil, add apple juice if desired, cover the tray with foil, and continue to cook.

Note: If you like it really smoky after 1 hour add another cup of wood chips to the coals/smoke box be-



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