



**CHAIRMAN'S
RESERVE**

servings: 6 | **prep time:** 45 minutes | **cook time:** 1 hour 40 minutes | **cut:** spareribs | **method:** smoke

maple-mustard glazed spareribs

A uniquely warm twist on barbecue sauce - maple syrup and dark brown sugar make these St. Louis style spareribs a perfect transition into fall.

INGREDIENTS:

- 1 *Chairman's Reserve*[®]
St. Louis style pork spareribs,
cut crosswise
into 3 to 4 rib pieces
- $\frac{3}{4}$ cup maple syrup
- $\frac{3}{4}$ cup coarse grain mustard
- $\frac{1}{3}$ cup packed dark brown sugar
- 2 teaspoons hot sauce
- 2 teaspoons soy sauce

DIRECTIONS:

1. Combine glaze ingredients; set aside.
2. Prepare grill for indirect cooking by igniting equal number of charcoal briquets on each side of fire grate, leaving space in center. When coals are medium and ash-covered (25 to 30 minutes), add 3 to 4 more briquets to each side. Place aluminum foil drip pan in center of grate between coals. Position grid with handles over coals so briquets may be added during grilling as needed.
3. Place spareribs, bone side down, in center of grid over drip pan. Grill spareribs, covered, 1½ hours or until fork tender. (Add 3 to 4 briquets per side every 30 minutes to maintain heat level.) During last 15 minutes brush with glaze.