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Recipe courtesy of pitmaster Tim Scheer.

serving size: 10 | **prep time:** 2 hours 45 minutes | **cook time:** 2 hours | **cut:** St. Louis ribs | **method:** smoking

citrus-smoked St. Louis Ribs

A blend of marinade, dry rub, red sauce and citrus soda come together to create these must-try St. Louis style ribs.

INGREDIENTS:

Chairman's Reserve® St. Louis Pork ribs
Blues Hog Pork Marinade
Blues Hog Sweet & Savory Rub
Blues Hog Tennessee Red Sauce
Citrus soda
Blues Hog Champions' Blend Sauce
4 tablespoons butter

DIRECTIONS:

1. Trim fat from ribs.
2. Season with Blues Hog Pork Marinade (dry brine), then wrap in foil to put in the fridge for two hours (or overnight).
3. Once two hours have passed, take ribs out of the fridge — apply a heavy layer of Blues Hog Sweet & Savory rub (make sure to pat down into ribs). Repeat on the other side of the ribs. Wait 30 minutes prior to putting on the drum to cook (allow time for rub to soak in).
4. Have your drum running at 300°F — place ribs on the drum (meat side up). Check back in 1 hour, flip ribs and let cook for one more hour.
5. After the two hours, take ribs off of the drum. Place ribs on foil — sauce with Blues Hog Tennessee Red Sauce, coat with a butter product (real or squeeze), and pour citrus soda alongside the ribs.
6. Wrap ribs up tight, use a double layer of foil (no leaks) — place ribs back on the drum, but be sure to drop your heat down to 275°F for 30 minutes. (If you're having trouble maintaining your fire, stick ribs in the oven at 275°F for 30 minutes.)
7. Check on ribs after 30 minutes, then take off the drum — sauce with Blues Hog Champions' Blend (be sure to use a brush to even it out). Dust a little bit of Blues Hog Sweet & Savory over the top. Place ribs back on the drum for five more minutes.
8. After five minutes have passed, pull ribs off of the drum, slice up, sauce a little more and serve.

servings: 1/10 | **calories:** 450 | **total fat:** 30g | **sodium:** 1990mg | **total carbohydrate:** 16g | **protein:** 26g