



**serving size:** 6–10 | **prep time:** 15–25 minutes | **cook time:** 3–3.5 hour | **cut:** spareribs | **method:** smoking

## pineapple teriyaki spareribs

Mouthwatering teriyaki and pineapple add a sweet, bold flavor to these ultra-tender spareribs.

### INGREDIENTS:

2 racks *Chairman's Reserve*® St. Louis Style Pork Ribs  
 Big Poppa's Sweet Money Championship Rub  
 2 sticks butter, unsalted  
 1 bottle Japanese teriyaki sauce — the thicker the better  
 1 can crushed pineapple, drained

### DIRECTIONS:

1. Preheat smoker to 275°F.
2. Remove ribs from packaging, trim St. Louis Style, creating a perfect square of meat around the bones.
3. Coat ribs thoroughly with Big Poppa Smokers Sweet Money Championship Rub on both sides (to taste).
4. Let rub/salt "melt" into the meat, around 5 to 10 minutes.
5. Place ribs on smoker for 1 ½ hours, or until internal temperature reads 165°F–170°F. Pull from smoker and prep for wrapping.
6. Cut 4 large sheets of heavy-duty foil. Sheets should be large enough to fold over an entire rack of rib with no holes.
7. Before placing ribs on foil, add teriyaki sauce, crushed pineapple and 4 pats of butter on foil sheets — almost the full length of the ribs.
8. Place ribs meat side down on top of the sauce/pineapple/butter mixture, drizzle more teriyaki sauce on the back and add 4 more pats of butter.
9. Wrap foil tightly around ribs, make sure to not to rip any holes. Repeat for remaining racks of ribs.
10. Place ribs back on smoker for another 1 to 2 hours or until desired doneness.
11. When the ribs are done, they should have good "bend" or smile in them but should not be falling off the bone. A thermometer should be able to slide smoothly into the meat with little to no resistance. If you prefer your ribs "falling off the bone," continue to cook until you can't hold both ends of the rack without breaking in the center.
12. When ribs are done, remove from smoker and rest for 5 minutes. Once rested, remove ribs from foil, baste with a little more sauce (to taste) and top with crushed pineapple. Slice and serve immediately.

### PRO TIP:

- Make sure you pull membrane off the bottom/bone side of ribs. This allows for a more tender rib, and for the seasoning to penetrate through the bone side.
- Have fun and experiment with this recipe by swapping out the pineapple and teriyaki sauce for another fruit and sauce combination.

**servings:** 1/10 | **calories:** 400 | **total fat:** 30g | **sodium:** 900mg | **total carbohydrate:** 9g | **protein:** 22g