

Asian Honey Ribs – On your Big Green Egg

Tired of the same old BBQ Ribs? Looking to add some pacific rim flavors to your ribs? We have just the recipe for you. Using some Pork St. Louis Style Spareribs, Our Tiki Tiki Rub, some Fire Honey and our Happy Ending BBQ Sauce, we have found the flavor combo that makes these ribs next level. Add to that the amazing charcoal flavor of the Big Green Egg... yes please!

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 2 racks of Ribs

Prep time: 10 Minutes Prep and 12 hours of Wrap Time

Cook time: 5 hours of cook time, plus 5 minute rest time

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 ea	Pork, St. Louis Style Spareribs	Membrane PEELED
Taste	Tiki Tiki, 5280 Culinary	
Taste	Fire Honey, 5280 Culinary	
Taste	Happy Ending BBQ Sauce, 5280 Culinary	
Taste	Cider, Apple	

Grills / Grill Gear Used:

- Big Green Egg, Large
 - Sugar Maple Wood Chunks
 - Thermometer, Digital, Instant Read
 - Kingsford extra tough Grill Pan
- Available at participating locations
Ace SKU – 8685083
Ace SKU – 6108419
Ace SKU – 8463135

Shopping List (Products Used):

- Tiki Tiki 5280 Culinary
 - Happy Ending BBQ Sauce, 5280 Culinary
 - Fire Honey, 5280 Culinary
- Ace SKU – 8017400
Ace SKU – 8560245
Ace SKU – 8017719

Cooking Directions:

Preparation:

- Remove ribs from the cryo-vac package and put onto a large cookie sheet pan, allow to drain any juices and warm up at room temperature for 5 minutes
- Using a dull butter knife, slide knife under membrane and wiggle to make a pocket.
- Using a paper towel, grab the membrane pocket and slowly remove the membrane from the back of the ribs
- Drizzle both sides of ribs with Olive oil, lightly, just enough to coat. This helps the rub stick better to the ribs
- Next rub Tiki Tiki on BOTH sides of the ribs
- Allow the rub to sit on the Ribs for another 5 minutes, then wrap in plastic wrap and place on a cookie sheet pan and into the fridge. I suggest leaving wrapped for 12 hours

WHEN READY TO COOK THE RIBS

- Pre Heat your Big Green Egg to 250 degrees and load with your preferred smoking wood chunks, place chunks on the top of the charcoal – we will be using Sugar Maple
- Add the ConvEGGtor legs up, place an aluminum drip pan on the ConvEGGtor, fill with 2 cups of apple cider and then place grill grate on top of convEGGtor
- Allow Temp to return to 250 Degrees, adjust top and bottom vent as needed
- Place the Ribs on the grill grate. Ribs or Rib Side Down. Meat Side Up.
- Close the lid and smoke the ribs at 250 degrees for 4-5 hours, or until ribs meet your desired doneness.
- Spray Ribs with Apple cider every hour, using pure apple cider
- As ribs hit the 4-hour mark, start to watch for visual cues to their doneness
- Our visual cue when the ribs are done is the meat pulling away from the bones slightly, then when you pull on 2 ribs there is some resistance before the ribs pull or meat tears
- ***Since we are looking for ribs that have a nice bark and are NOT fall off the bone, we will not be wrapping them***
- If you desire more tender ribs, baste with bbq sauce and wrap in butcher paper during the last hour of cooking. This will help steam and add more tenderness to the ribs
- As ribs near the final 20 minutes of cooking baste with Fire Honey, let glaze and then baste with Happy Ending BBQ Sauce and let glaze
- Remove and rest for 5 minutes, serve with additional Sauce and Honey on the side