

Busters St. Louis Ribs

Spray Bottle

1/3 c liquid smoke

2/3 c cider vinegar

Busters Championship Seasoning

Busters BBQ Sauce

Aluminum Foil

Hickory Wood Pellets or Hickory Sawdust

Rack of St. Louis Style Pork Ribs

1. Mix liquid smoke and cider vinegar in spray bottle.
2. Coat both sides of ribs with Busters seasoning. Spray liberally with liquid smoke and vinegar mixture and refrigerate for at least 6 hours or overnight.

3. Prepare smoke pack by making an aluminum foil pouch with about 3oz. of wood pellets sealed inside.

4. Using a Webber style grill, make a pile of charcoal on one side and light. After coals are white hot, poke a pencil size hole in the pouch and set on coals. Place ribs on opposite side of grill and cover.

5. Add additional wood pellet pouches as necessary to provide 2 hours of smoke. Smoke ribs for about 2 hours then remove from grill and seal in a pan for 2 hours in a 250 F oven.

6. Remove from oven, place on heated grill, sauce, cut and serve.

Serves 2

