



TIPSY FOODS
COOK A LITTLE TIPSY

Smoked Bourbon Pork Spare Ribs

St. Louis style ribs are cut from spare ribs, and then the cartilage, sternum bone and rib tips are removed, leaving an almost rectangular shape of ribs.

Also, I use a pellet smoker so controlling the temperature is easy. If you want to use a Charcoal grill with wood pieces, make sure to put the heat on one end and put your ribs on away from the direct heat while smoking.

Ingredients

1 slab Pork Spare Ribs (St Louis Ribs)

3 TBSP Topsy Foods [St Louis Rib Rub](#) (Sweet) or [North Carolina Rub](#) (Savory)

1/2 bottle of your [Topsy Foods Bourbon Sauce](#)

Instructions

1. **Don't forget to remove the underbelly membrane.** You need to do this before anything else. If you don't remove it, the smoke won't penetrate the meat properly on the bottom side of the ribs. Also, the membrane will get caught in your teeth.
2. Rub both sides with a generous amount of your pick from the Rubs above.
3. Prepare smoker and bring temperature to 200° F. I recommend either Hickory or Apple as the smoke wood.
4. Place the ribs on the smoker, bone side down, and smoke for 1 hour.
5. Mop meat side with Topsy Foods Bourbon Sauce and flip over and mop bone side with Bourbon Sauce.
6. Smoke for an additional 1 Hour.
7. Remove ribs from smoker, mop again with Topsy Foods Bourbon Sauce and wrap in heavy-duty foil.
8. Return ribs to the smoker and increase temperature inside the smoker to 300°F. Cook approximately 2 hours more, for roughly 4 hours total cooking time. Another way to gauge whether the ribs are done, is to check for fork tenderness. If a fork can slide in between the bones with almost no resistance, they are ready.
9. Remove ribs from foil and Serve.

