



MASTERBUILT®

SMOKED HONEY GLAZED SPARERIBS ON THE GRAVITY SERIES® 600 DIGITAL CHARCOAL GRILL AND SMOKER

INGREDIENTS

- APPLE WOOD CHUNKS
- 1/2 CUP BROWN SUGAR
- PINEAPPLE CHIPOTLE BBQ SAUCE (PREFERRED: LANE'S BBQ)
- SWEET HEAT BBQ RUB (PREFERRED: LANE'S BBQ)
- ALUMINUM FOIL
- 1/2 CUP BUTTER (PREFERRED: SQUEEZE BUTTER)
- BUTTER KNIFE
- 1/2 CUP HONEY
- PAPER TOWEL
- 1 RACK, ST. LOUIS STYLE SPARERIBS

INSTRUCTIONS

1. Preheat Gravity Series Grill + Smoker to 225°F and add apple wood chunk to hopper or ash bin.
2. Apple wood chunks
3. Pull the membrane off the back side of rib, using a paper towel and butter knife. Loosen the membrane at one end using the knife, sliding it under the membrane on the bone. Once you have it detached from one end, get a good grip with the paper towel and peel it away from the ribs.
4. Season both sides liberally with sweet heat BBQ rub.
5. Remove from Gravity Series and place on aluminum foil, top ribs with butter, brown sugar, honey and wrap twice in aluminum foil.
6. Place wrapped ribs back on middle rack and smoke for 1 additional hour at 225°F.
7. Remove ribs from smoker, unwrap from foil and cut into individual ribs.
8. Place individual ribs in aluminum pan and add BBQ sauce to each rib.
9. Turn grill up to 500°F.
10. Place individually sauced ribs directly on grill or griddle and sear for 10 - 15 minutes until desired crispiness, add additional sauce as needed for burnt end results.
11. Let rest for 10 minutes and serve while hot.