

HONEY JALAPEÑO PARTY RIBS

Prep time: 10 mins | Cook Time: approx 2 hrs total | Smoke Temp: 250 F & 300 F

Honey Jalapeño Party Ribs = Meat Candy!

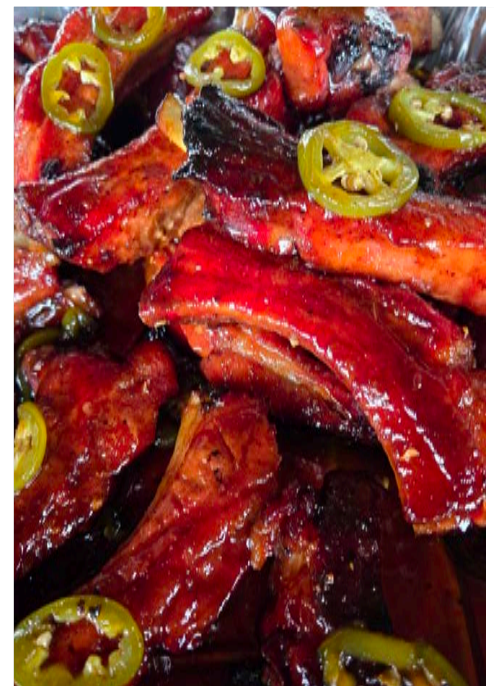
These combined flavours are sure to be a hit at your next BBQ event. Don't be afraid to use your favourite hot sauces, spritz juice and seasonings to make this your own.

INGREDIENTS:

- 1 slab Pork Back Ribs (or Side Ribs), cut into individual ribs
- ¼ cup **Marie Sharp's Habanero Hot Sauce** (choose your favourite hot sauce)
- **Meat Church Honey Hog BBQ**
- **Farmery Root Beer Soda**, for spritzing
- ½ cup Honey, melted
- ⅓ to ½ cup Brown Sugar
- 6 large pats of Butter
- Slices of fresh Jalapeños
- **Farmery Root Beer Soda**, for extra liquid in pan

DIRECTIONS:

- Preheat the grill to 250 F.
- Remove the membrane or leave it on, your choice.
- Cut the racks into individual ribs.
- Slather with your favourite hot sauce and then season generously with Meat Church Honey Hog BBQ Rub.
- Place the ribs directly onto the grill, spritzing with **Farmery Root Beer Soda** every 30 mins until they reach an internal temperature of 165 F, approximately 1 ½ hours.
- Remove from the grill and place in a foil pan. **Now increase the grill temp to 300 F.**
- Add the melted honey, pats of butter, brown sugar and jalapeño slices to the pan. Sprinkle with a bit more of the **Meat Church Honey Hog BBQ**.
- Add some of the **Farmery Root Beer Soda** into the pan for some extra moisture.
- Cover tightly with tinfoil and return to the grill.
- Continue cooking until the ribs reach an internal temperature of 200-205 F, approximately 30 mins.



Enjoy!

DID YOU MAKE THIS RECIPE?



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