

Apple Cherry Habanero Ribs

Prep: 15 to 60 minutes • Cook: About 3 hr 45 min to 4 hr 45 min

Competition-style smoked spare ribs layered with sweet apple-cherry heat and a touch of habanero, wrapped for succulent tenderness and finished with a glossy 2:1 BBQ sauce to pepper jelly glaze.

Ingredients

- 1 rack pork spare ribs (sub baby backs)
- to taste Meat Church The Gospel All-Purpose rub
- 1–2 tbsp yellow mustard (to slather (binder))
- 1/2 stick unsalted butter (cut into pats)
- 1/4 cup light brown sugar
- as needed Texas Pepper Jelly Apple Cherry Habanero
- as needed Meat Mitch Whomp BBQ Sauce (or your favorite sauce)
- as needed apple cider vinegar (for spritzing (optional))

Instructions

1. Prepare the smoker to 275°F using hickory, pecan, cherry, or apple wood.
2. Trim excess fat and the flap from the back of the ribs; round the edges. Remove the membrane from the bone side (use a paper towel for grip).
3. Slather a light coat of yellow mustard over the ribs as a binder.
4. Season both sides generously with Meat Church The Gospel All-Purpose rub; let the ribs rest 15–60 minutes until the surface looks sweated out.
5. Place ribs meat side up in the smoker. Optionally spritz with apple cider vinegar about 90 minutes in if they look dry.
6. Smoke until the color is a deep mahogany, about 2 1/2 hours.
7. Lay out 2 long sheets of aluminum foil. Place ribs bone side down on the foil; top with pats of butter, sprinkle with light brown sugar, and add a heavy bead of Texas Pepper Jelly Apple Cherry Habanero. Wrap tightly in foil.
8. Return wrapped ribs to the smoker and cook until tender with meat pulled back from the bones; probe tender around 203–205°F internal, typically 1–2 hours more.
9. Make the glaze: in a small saucepan, warm a 2:1 mixture of Meat Mitch Whomp BBQ Sauce to Texas Pepper Jelly Apple Cherry Habanero.
10. Remove ribs from smoker, open the foil to form a boat with ribs meat side up. Drizzle the glaze over the meat side for best appearance.
11. Return ribs to the smoker until the glaze tacks, about 15 minutes.

12. Rest a few minutes, slice, and serve.

Tags: Pork, Ribs, BBQ, Smoked, Spicy, Sweet and Spicy

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