

Beef Back Party Ribs

Prep: 15 minutes active, plus 15 minutes to rest after seasoning • Cook: About 3 hours 30 minutes to 4 hours

Sticky, sweet, and smoky beef back ribs seasoned with Holy Cow and Holy Gospel, slow-smoked for deep bark, then braised in Holy Cola BBQ sauce for tender, candy-like bites perfect for a crowd.

Ingredients

- 1 rack beef back ribs
- to taste Meat Church Holy Cow BBQ Rub
- to taste Meat Church The Holy Gospel BBQ Rub
- 1 stick butter (cut into pats)
- 3 tbsp clover honey
- 1 bottle Meat Church Holy Cola BBQ Sauce
- 1/2 cup brown sugar

Instructions

1. Prepare the smoker to 275°F. Use post oak if available; mesquite, hickory, or pecan also work well.
2. Individually slice the beef back ribs between the bones so each rib has an even amount of meat.
3. Season all sides of each rib with a 1:1 blend of Meat Church Holy Gospel and Holy Cow rubs (to taste).
4. Let the seasoned ribs rest at room temperature for at least 15 minutes to allow the rub to adhere.
5. Place ribs in the smoker meat-side up and cook until a deep mahogany color and the internal temperature reaches about 175°F, approximately 2 hours 20 minutes.
6. Transfer ribs to a disposable pan. Add Meat Church Holy Cola BBQ Sauce, drizzle with clover honey, sprinkle on brown sugar, and dot with pats of butter. Cover the pan tightly with heavy-duty foil.
7. Return the covered pan to the smoker and braise until the ribs are tender (probe tender), tossing the ribs in the sauce after about 1 hour.
8. Remove the pan from the smoker, toss the ribs in the sauce one final time, then remove from the pan and allow to cool briefly before serving.

Tags: Beef, BBQ, Smoked, Ribs, Crowd Friendly, Sweet and Sticky
