

Cajun Party Ribs

Prep: 15 minutes active + 15 minutes to rest seasoning • Cook: 2 hours

Individual baby back rib bones are smoked to a deep mahogany, then braised in butter and hot honey for ribs that are sticky, sweet, buttery, and kissed with a Cajun kick. A crowd-pleasing, finger-friendly rib with bold spice and irresistible glaze.

Ingredients

- 2 racks pork baby back ribs (sliced into individual bones)
- as needed Meat Church Holy Voodoo seasoning
- 1 stick butter
- 10 oz Chef J's Hot Honey
- as needed hot sauce (for coating)

Instructions

1. Preheat your smoker to 275°F.
2. Slice between the bones to separate the rack into individual rib bones.
3. Lightly coat each rib with hot sauce, then season all sides generously with Meat Church Holy Voodoo. Let the seasoning adhere for at least 15 minutes.
4. Arrange ribs on wire racks and place in the smoker. Smoke until deep mahogany in color and about 185°F internal, roughly 90 minutes.
5. Transfer ribs to a pan, add the butter and hot honey, and toss to coat thoroughly. Cover the pan tightly with foil.
6. Return the covered pan to the smoker and cook until probe tender, about 30 minutes more (about 2 hours total cook time).
7. Remove from the smoker, toss the ribs in the pan sauce once more, then transfer to a platter and let cool briefly.
8. Serve and enjoy.

Tags: Cajun, BBQ, Smoked, Pork, Ribs, Party Food
