

Country Style Ribs

Prep: 15 minutes active (plus 15 minutes to overnight for seasoning rest) • Cook: About 2 hours 25 minutes (90-minute smoke + ~45-minute braise + 5–10 minute glaze set)

Thick-cut pork butt 'ribs' are smoked to a mahogany bark, braised in a sweet pineapple-BBQ bath with a touch of habanero, then lacquered in cola BBQ sauce and pepper jelly for a sticky-sweet, smoky finish.

Ingredients

- 1 package country style ribs (optionally cut from a pork butt)
- 2 tbsp yellow mustard (for slather)
- to taste Meat Church Hickory rub
- 1 cup sweet BBQ sauce (divided (Holy Cola recommended))
- 1 cup pineapple juice
- 1/2 habanero (diced)
- 1/4 cup Brushfire Farms Original Pepper Jelly

Instructions

1. Preheat smoker to 300°F using oak–hickory pellets or pecan/fruit wood.
2. Slather country style ribs with yellow mustard to bind.
3. Season ribs liberally on all sides with Meat Church Hickory rub; rest at least 15 minutes (up to overnight).
4. Place ribs directly on the grate and smoke about 90 minutes, until bright mahogany and 165°F internal.
5. While ribs cook, in a half steam pan combine half of the BBQ sauce with the pineapple juice; fold in the diced habanero.
6. Transfer ribs to the pan with the braising liquid, cover tightly with foil, and continue cooking until 195°F internal (about 45 minutes).
7. Remove ribs from the pan and place them back on the smoker grate.
8. Mix the remaining BBQ sauce with the Brushfire Farms Original Pepper Jelly in a 2:1 ratio (or to taste).
9. Brush the glaze on all sides of the ribs and cook 5–10 minutes to set.
10. Remove, rest briefly, and enjoy.

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