



**TIGER
X LIFE**
— GOURMET —



Best duo for pork
chops, chicken wings,
& fajitas!



**BOMB A\$\$
BBQ RIBS**

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2
hours
PREP
TIME

3
hours
COOK
TIME

10
TOTAL
SERVINGS

INGREDIENTS

⅓ cup Bomb A\$\$ Grill Dust seasoning

⅓ cup Kick A\$\$ Chili seasoning

10 lbs pork spare ribs or St. Louis style ribs

¼ cup yellow mustard

Suggested Sides: baked beans, potato salad, collard greens, coleslaw

INSTRUCTIONS

Remove the membrane from the back side of the rack of ribs. Slide a butter knife underneath the membrane and use the knife to loosen the membrane. Begin to peel the membrane away from the ribs. Using a paper towel, grip the membrane and continue to peel it away from the rack of ribs.

Clean ribs with water and distilled vinegar.

Place ribs in a large pan and slather ribs with yellow mustard on both sides.

In a bowl, combine Bomb A\$\$ Grill Dust seasoning and Kick A\$\$ Chili seasoning.

Generously season ribs on both sides. Cover ribs and marinate in the fridge for at least 2 hours or up to overnight.

Fire up the grill to 300 degrees, maintaining a constant temperature.

Grill ribs over indirect heat for 2 hours, checking every 15 minutes. Move ribs to direct heat, flip periodically, and grill for an additional 30 minutes.

Slather ribs with barbeque sauce and place ribs back on indirect heat for 20 minutes, flipping occasionally.

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