



“OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

BBQ Ribs

Serves: 8 - 10

Cook Time: 3 hrs

Ingredients:

2 Slabs Pork of Ribs
7 oz bottle of Oklahoma Joe’s Rib Rub
18-ounce bottle of Oklahoma Joe’s BBQ Sauce

Directions:

- Preheat grill to 275-300 degrees using charcoal, mesquite and hickory chunks
- On gas grill use 2 burners to one side and place foil pouch with wood chips on lit burner to add smoke flavor
- Peel membrane from backside of ribs
- Apply Rub liberally to both sides of ribs
- Place ribs on cooking grates away from fire
- Cook at 275-300 degrees for 2 hours
- Wrap ribs in heavy-duty foil and continue cooking for 1 additional hour
- Take ribs from grill and remove foil
- Baste with BBQ sauce and sear over hot coals until sauce has caramelized
- Slice and serve

Best served with Oklahoma Joe’s BBQ Beans, Spicy BBQ Cole Slaw and Grilled Shuck on Corn on The Cob!