

## THE 'FRIGHT NIGHT' PACK

# Rib Cage Ribs

Prep time: 15 minutes

Cooking time: 6 hours

Total time: 6 hours 15 minutes

### Ingredients

#### For the smoked ribs

- 3 racks of baby back ribs
- kosher salt
- ½ cup of apple juice
- 1 tbsp of yellow mustard
- 1 tbsp of maple syrup

#### For the seasoning rub

- ¼ cup of brown sugar
- 2 tsp of black pepper
- 3-4 tsp of **Bad Byron's Butt Rub**
- ½ tsp of celery salt
- 1 tsp of ground mustard

#### For the glaze

- ¾ cup of ketchup
- ½ cup of **Slap Ya Mama 'Original' Cajun Pepper Sauce**
- ¼ cup of maple syrup
- ½ cup of **Slap Ya Mama 'Original' Cajun Seasoning**
- 2 tbsp of white vinegar

### Directions

1. Set the pellet grill temperature to 121 or "High Smoke."
2. Remove the thin membrane from the bone side of the ribs (if the butcher hasn't already). Score the membrane and peel it back, use a paper towel to get a firm grip on it.
3. Pat dry with paper towels, season all over with kosher salt, and rest at room temperature for 1 hour.
4. In a spray bottle or mason jar, combine ¼ cup of apple juice, 1 tbsp of mustard, and 1 tbsp of maple syrup. Spray or brush all over rib racks.
5. Combine brown sugar, pepper, **Bad Byron's Butt Rub**, celery salt, and mustard for the seasoning rub and generously season all over.
6. Grill the ribs directly on the rack (bone-side down) for 3 hours.
7. Meanwhile, stir together the glaze with ketchup, **Slap Ya Mama 'Original' Cajun Pepper Sauce**, maple syrup, **Slap Ya Mama 'Original' Cajun Seasoning**, and white vinegar.
8. Remove ribs, brush glaze on both sides, wrap each in foil, and grill for 2 hours.
9. Remove foil, glaze the top again, and place directly on the rack for 1 hour.
10. Test for doneness: Lift the rack of ribs with tongs and bounce them back onto the rack—they should form a crack on the surface. The glaze will be set and slightly sticky to the touch.



### References

Taste of Home  
Myrecipes  
Natasha's Kitchen

**BBQ GOURMET**