



KILLOFIN HOME IRISH PRODUCTS

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BBQ Ribs

The way that you place the charcoal and peat is very important here. You will need to create an indirect heat source by dumping half the coal on one side and the other half on the opposite side. By doing this there should be very little coal directly under the ribs. If your grill has space, a rib rack would allow you to cook more at one time.

If you are using a gas grill, wrap several small pieces of peat in heavy duty foil, pop a few holes in the foil and place next to the burners.

INGREDIENTS

(Makes about 2 cups of dry rub)

1/4 cup packed dark brown sugar

1/2 cup paprika (sweet or hot)

1/8 cup chili powder

2 tablespoons ground cumin

1/4 cup salt

1/4 cup cracked black peppercorns

2 racks of St. Louis style ribs (see note)

2 Aluminum foil 1/2 sized pan (two are used for strength)

INSTRUCTIONS

Whisk all the dry ingredients into small bowl to blend. DO AHEAD: Spice blend can be made 2 weeks ahead. Store airtight at room temperature.

Rub the ribs with the spice mixture and place in the refrigerator for 2-6 hours.

When you are ready to cook, remove the ribs from the refrigerator and start your fire. The lower the temperature you can make your fire the better.

Start 1 can of charcoal. When the coals are glowing dump half on each side and place several chunks of peat on top. Try to achieve a temperature of 250 degrees. At this rate it should take 4-6 hours to fully cook your ribs.

Place your ribs on the grill but not directly over the fire.

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Cook the ribs for 3 hours then wrap in foil for one additional hour. Adjust your times if your fire is hotter than 250 degrees. Unwrap the ribs and baste with more bbq sauce until fully cooked.

NOTE:

St. Louis cut ribs are the ribs cut from country cut of spareribs. The thick piece of bone and the boneless trimmings are removed leaving only the 10-13 pieces of rib.

Bacon Appetizers

BACON-WRAPPED JALAPENOS

Split and remove seeds from 12 jalapenos. Wear gloves if your hands are sensitive

Fill with cream cheese

Wrap with 1/2 piece of thick sliced bacon

Sprinkle with BBQ rub from above

Cook for 1.5 hrs @ 275 degrees

BACON-WRAPPED MEATBALLS

Use frozen precooked meatballs

Wrap with 1/2 piece of thick sliced bacon and hold in place with a toothpick

Sprinkle with BBQ rub from above

Place on smoker and cook for 1.5 hrs @ 275 degrees

Dipped in BBQ sauce

Cooked 10 more minutes to glaze sauce