



Country Style Pork Ribs with Bourbon Marinade, Peach BBQ sauce and Grilled Peaches

Serves 2

Ingredients

- 1 pkg Chairman's Reserve Meats Prime Country Style Pork Ribs
- 1 bottle Burning Asphalt Sauces Peach Bourbon BBQ Sauce
- 1 pkg Con Yeager Spice Company Sweet Bourbon Marinade
- 1 Peach
- 1 cup Coleslaw
- Olive Oil
- Salt & Pepper



Instructions

1. Start by coating the pork ribs in the Con Yeager Sweet Bourbon Marinade Dry Rub.
2. Add a touch of olive oil before adding the pork rib to the grill. (both sides)
3. Slice the peach into thin slices and toss them in some olive oil.
4. After six minutes turn the pork over and grill the other side. Now is the perfect time to add the peach slices to the grill.
5. Baste the ribs on each side with the Burning Asphalt Peach Bourbon BBQ Sauce so it caramelizes.
6. Peaches are done after 3 minutes on each side.
7. When your pork ribs are done (internal temp reaches 195°F to 203°F) let them rest of three minutes then cut them down the lines. They will look like pork ribs but they won't have the bone.
8. Season both the ribs and peaches with salt and pepper.
9. Plate the pork ribs and give them another coating of the Peach Bourbon BBQ sauce then add the peaches to the top. Coleslaw is a perfect side for this dish. Enjoy!