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– the *Certified Angus Beef*[®] brand is *Angus beef at its best!*[®]

Bourbon Barbecue Beef Back Ribs

Yields 14 ribs

Ingredients

- 2 racks *Certified Angus Beef*[®] back ribs
- 4 tablespoons kosher salt
- 4 teaspoons black pepper
- 1 cup barbecue sauce
- 1/4 cup bourbon
- 1 tablespoon soy sauce
- 1 tablespoon hot chili sauce (like Sriracha)

Instructions

1. Preheat smoker to 250°F.
2. Trim excess fat and remove thin membrane from bone side of back ribs. Season ribs evenly with salt and pepper and smoke for 2 1/2-3 hours.
3. In a small saucepan, combine barbecue sauce, bourbon, soy sauce and chili sauce. Bring to a boil, lower heat to a simmer and reduce to 1-cup sauce (about 5 minutes).
4. Preheat oven broiler to high.
5. Glaze rib meat with sauce, place under broiler for 3-5 minutes or until ribs begin to bubble (not scorch).
6. Slice between bones into individual ribs; serve.



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