

GET FIRED UP

Recipe Booklet

Enjoy *delicious* pork rib recipes featuring

BBQ PITMASTERS

Tuffy Stone & Moe Cason



Smithfield.



Available at your local Supercenter

Kansas City Style St. Louis Ribs

Ingredients:

- 2 racks **Smithfield**® Extra Tender St. Louis Pork Spareribs, membrane removed
- Vegetable oil
- ¼ cup favorite barbecue seasoning rub
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)

Sauce:

- 1 (18 oz.) bottle ketchup
- 1 cup honey
- 1 cup white vinegar
- ¼ cup water
- ¼ cup light molasses
- 1 tablespoon chili seasoning blend
- 2 teaspoons hickory liquid smoke
- 1 teaspoon dry mustard
- ½ teaspoon ground allspice

Fire it up!

About one hour before cooking, coat both sides of ribs with a little vegetable oil and sprinkle with barbecue seasoning rub. Set aside at room temperature for 1 hour. Heat charcoal or gas grill for indirect cooking at 230°F. to 250°F. Add drained wood chips, if using. Place the ribs, meaty side down, over a drip pan and cook for 2 hours. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook for 1½ to 3 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill. Meanwhile, make the sauce. Combine all ingredients in small saucepan. Bring to a boil over medium-high heat; reduce heat and simmer 15 minutes, stirring frequently. Remove ribs from grill and unwrap. Place ribs over direct heat on grill and brush with Kansas City style barbecue sauce. Cook for about 5 minutes until the sauce is set. Turn ribs and repeat with more sauce.

Makes 2 to 4 servings | Prep Time: 10 mins plus 1 hr stand time | Cook Time: 3½ to 5 hrs

Spicy Smoked Back Ribs with Maple Glaze

Ingredients:

- 2 racks **Smithfield**® Pork Back Ribs
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)
- 1 cup apple juice, in a spray bottle
- ½ cup maple syrup
- ½ cup unsalted butter, melted
- ¼ cup light brown sugar

Sauce:

- 3 cups ketchup
- 1 cup dark brown sugar
- ¾ cup distilled white vinegar
- ¼ cup water
- 2 tablespoons molasses
- 1 tablespoon Worcestershire sauce
- 1 tablespoon chili powder
- 2 teaspoons smoked paprika
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 teaspoon chipotle chile powder
- ½ teaspoon black pepper

Dry Rub:

- ⅓ cup kosher salt
- ¼ cup light brown sugar
- 1 tablespoon paprika
- 1 teaspoon chipotle chile powder
- 1 teaspoon fresh cracked black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ½ teaspoon ground coriander

Fire it up!

About 30 minutes before cooking, make the dry rub. Combine all rub ingredients in small bowl; mix well. Generously coat both sides of ribs with rub. Set aside at room temperature for 30 minutes. Meanwhile, make the sauce. Whisk together all ingredients in large saucepan; bring to a boil over medium-high heat. Reduce heat and simmer 20 minutes until thickened, stirring occasionally. Heat charcoal or gas grill for indirect cooking at 275°F. Add drained wood chips, if using. Place the ribs, meaty side up, over a drip pan and cook for 2 hours, spraying with apple juice every 30 minutes. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Place each rack on double stack of large aluminum foil. Drizzle maple syrup and butter on each rack; sprinkle with brown sugar and spray with apple juice; wrap each rack tightly with foil. Return wrapped ribs to the grill and cook for 1½ to 2 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill. Remove ribs from grill and unwrap. Place ribs over direct heat on grill and brush with barbecue sauce. Cook for about 5 minutes, until the sauce is set. Turn ribs and repeat with more sauce. Serve ribs with remaining barbecue sauce.

Makes 2 to 4 servings | Prep: 10 mins plus 30 min stand time | Cook: 4 hrs 20 mins

Sweet & Spicy St. Louis Ribs

Ingredients:

- 2 racks Smithfield® Extra Tender St. Louis Pork Spareribs, membrane removed
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)
- 2 cups your favorite barbecue sauce
- ¼ cup paprika
- 2 tablespoons chili powder
- 2 tablespoons black pepper
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- ¼ teaspoon ground allspice
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves

Dry Rub:

- ½ cup light brown sugar
- ½ cup kosher salt

Fire it up!

About 1 hour before cooking, make the dry rub. Combine all rub ingredients in small bowl; mix well. Generously coat both sides of ribs with rub. Set aside at room temperature for 1 hour. Heat charcoal or gas grill for indirect cooking at 275°F. Add drained wood chips, if using. Place the ribs, meaty side up, over a drip pan and cook for 2 hours. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook for 2 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill. Remove ribs from grill and unwrap. Place ribs over direct heat on grill and brush with barbecue sauce. Cook for about 5 minutes until the sauce is set. Turn ribs and repeat with more sauce. Serve ribs with remaining barbecue sauce.

Makes 2 to 4 servings | Prep Time: 10 mins plus 1 hr stand time | Cook Time: 4 hrs

Lemon Pepper Rubbed Back Ribs

Ingredients:

- 2 racks Smithfield® Extra Tender Pork Back Ribs, membrane removed
- Vegetable oil
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)

Dry Rub:

- ¾ cup apple juice, in a spray bottle
- 3 tablespoons light brown sugar
- 2 tablespoons sea salt
- 1 tablespoon ground white pepper
- 1 tablespoon onion powder
- 2 teaspoons cayenne pepper
- 1½ teaspoons dried lemon peel
- ½ teaspoon ground apple pie spice

Fire it up!

About one hour before cooking, make the dry rub. Combine sugar, salt, white pepper, onion powder, cayenne pepper, lemon peel and apple pie spice in small bowl; mix well. Coat both sides of ribs with a little vegetable oil and sprinkle with lemon pepper rub. Set aside at room temperature for 1 hour. Heat charcoal or gas grill for indirect cooking at 230°F. to 250°F. Add drained wood chips, if using. Place the ribs, meaty side down, over a drip pan and cook for 2 hours. If desired, spray both sides of ribs with apple juice. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook for 1½ to 2 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill.

Makes 2 to 4 servings | Prep Time: 10 mins plus 1 hr. stand time | Cook Time: 3½-4 hrs

Traditional Rub for St. Louis Ribs

Ingredients:

- 2 racks **Smithfield**® Extra Tender St. Louis Pork Spareribs, membrane removed
- Vegetable oil
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)
- $\frac{3}{4}$ cup apple juice, in a spray bottle

Dry Rub:

- $\frac{1}{2}$ teaspoon ground coriander
- $\frac{1}{4}$ cup dark brown sugar
- 3 tablespoons paprika
- 1 tablespoon dry mustard
- 1 tablespoon sea salt
- $1\frac{1}{2}$ teaspoons granulated garlic
- $1\frac{1}{2}$ teaspoons onion powder

Fire it up!

About one hour before cooking, make the dry rub. Combine sugar, paprika, mustard, salt, garlic, onion powder and coriander in small bowl; mix well. Coat both sides of ribs with a little vegetable oil and sprinkle with seasoning rub. Set aside at room temperature for 1 hour. Heat charcoal or gas grill for indirect cooking at 230°F. to 250°F. Add drained wood chips, if using. Place the ribs, meaty side down, over a drip pan and cook for 2 hours. If desired, spray both sides of ribs with apple juice. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook for $1\frac{1}{2}$ to 3 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill.

Makes 2 to 4 servings | Prep Time: 10 mins plus 1 hr stand time | Cook Time: $3\frac{1}{2}$ to 5 hrs

Memphis Style Back Ribs

Ingredients:

- 2 slabs **Smithfield**® Extra Tender Pork Back Ribs, membrane removed
- $\frac{1}{4}$ cup prepared yellow mustard
- Apple juice, in spray bottle

Dry Rub:

- $\frac{1}{4}$ cup brown sugar
- $\frac{1}{4}$ cup kosher salt
- 2 teaspoons chili powder
- $1\frac{1}{2}$ teaspoons dry mustard
- 1 teaspoon black pepper
- 1 teaspoon celery salt

Fire it up!

About 30 minutes before cooking, make the dry rub. Combine all ingredients in a small bowl; mix well. Spread both sides of ribs with yellow mustard and sprinkle with dry rub. Let stand at room temperature for 30 minutes. Heat charcoal or gas grill for indirect cooking at 250°F. Place the ribs, meaty side up, over a drip pan and cook for 4 to 6 hours until very tender. Spritz ribs occasionally with water or apple juice using a spray bottle. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Let ribs stand 10 to 15 minutes before serving.

Makes 2 to 4 servings | Prep Time: 10 mins plus 30 mins stand time | Cook Time: 4-6 hrs

Asian Style BBQ St. Louis Ribs

Ingredients:

- 2 racks **Smithfield**® Extra Tender St. Louis Pork Spareribs, membrane removed
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)
- 2 cups Hoisin barbecue sauce

Dry Rub

- ½ cup kosher salt
- ⅓ cup light brown sugar
- 1 tablespoon ground cinnamon
- 1½ teaspoons ground anise or fennel seed
- 1 teaspoon black pepper
- ½ teaspoon ground cloves

Fire it up!

About 30 minutes before cooking, make the dry rub. Combine all rub ingredients in small bowl; mix well. Generously coat both sides of ribs with rub. Set aside at room temperature for 30 minutes. Heat charcoal or gas grill for indirect cooking at 275°F. Add drained wood chips, if using. Place the ribs, meaty side up, over a drip pan and cook for 2 hours. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook for 2 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill. Remove ribs from grill and unwrap. Place ribs over direct heat on grill and brush with barbecue sauce. Cook for about 5 minutes until the sauce is set. Turn ribs and repeat with more sauce. Serve ribs with remaining barbecue sauce.

Makes 2 to 4 servings | Prep Time: 15 mins plus 30 mins stand time | Cook Time: 4½ hrs

Honey Red Pepper Glazed Back Ribs

Ingredients:

- 2 racks **Smithfield**® Extra Tender Pork Back Ribs, membrane removed
- Vegetable oil
- ¼ cup Chinese 5 spice powder
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)

Glaze:

- ½ cup lite soy sauce
- ¾ cup clover honey
- 3 tablespoons red jalapeño jelly
- 1 tablespoon apple cider vinegar
- 1 teaspoon onion powder
- ½ teaspoon minced garlic

Fire it up!

About one hour before cooking, coat both sides of ribs with a little vegetable oil and sprinkle with Chinese 5 spice. Set aside at room temperature for 1 hour. Heat charcoal or gas grill for indirect cooking at 230°F. to 250°F. Add drained wood chips, if using. Place the ribs, meaty side down, over a drip pan and cook for 2 hours. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook for 1½ to 2 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill. Meanwhile, make the glaze. Combine all ingredients in small saucepan. Bring to a boil over medium-high heat; reduce heat and simmer 15 minutes, stirring frequently. Remove ribs from grill and unwrap. Place ribs over direct heat on grill and brush with honey red pepper glaze. Cook for about 5 minutes until the glaze is set. Turn ribs and repeat with more glaze.

Makes 2 to 4 servings | Prep Time: 10 mins plus 1 hr stand time | Cook Time: 3½-4 hrs

Peach Glazed Spareribs

Ingredients:

- 2 racks **Smithfield**® Extra Tender Pork Spareribs, membrane removed
- 1 handful hickory or apple wood chips for smoking, soaked in water and drained (optional)

Glaze:

- 1 cup peach jam
- ¼ cup chili sauce

- 2 tablespoons white vinegar
- 2 tablespoons water
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- ½ teaspoon chipotle hot sauce
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder

Fire it up!

Heat charcoal or gas grill for indirect cooking at 230°F. to 250°F. Add drained wood chips, if using. Place the ribs, meaty side down, over a drip pan and cook for 2 hours. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Remove ribs from grill. Double-wrap each rack in heavy-duty aluminum foil. Return wrapped ribs to the grill and cook for 1½ to 2 hours more over indirect heat, until very tender. Add more coals as needed to maintain temperature for a charcoal grill. Meanwhile, make the glaze. Combine all ingredients in small saucepan. Bring to a boil over medium-high heat; reduce heat and simmer 30 minutes, stirring frequently. Remove ribs from grill and unwrap. Place ribs over direct heat on grill and brush with peach glaze. Cook for about 5 minutes until the glaze is set. Turn ribs and repeat with more glaze.

Makes 2 to 4 servings | Prep Time: 5 mins | Cook Time: 3½ to 4 hrs

Virginia Barbecued Spareribs

Ingredients:

- 2 racks **Smithfield**® Extra Tender Pork Spareribs, membrane removed

Sauce:

- ½ cup apple cider vinegar
- ½ cup white vinegar
- 2 tablespoons light brown sugar
- 2 tablespoons hot sauce
- 2 teaspoons cayenne pepper

- 2 teaspoons kosher salt
- 1 teaspoon black pepper

Dry Rub:

- ½ cup kosher salt
- 3 tablespoons light brown sugar
- 3 tablespoons white sugar
- 3 tablespoons black pepper
- 2 tablespoons chili powder
- 4 teaspoons garlic powder
- 2 teaspoons cayenne pepper

Fire it up!

About one hour before cooking, make the dry rub. Combine salt, sugars, black pepper, chili powder, garlic powder and cayenne in small bowl; mix well. Generously coat both sides of ribs with rub. Set aside at room temperature for 1 hour. Meanwhile, make the sauce. Whisk together all ingredients in bowl. Heat charcoal or gas grill for indirect cooking at 250°F. Place the ribs, meaty side up, over a drip pan and cook for 4½ to 5½ hours until very tender, basting with barbecue sauce every hour. Add about 12 coals to a charcoal grill every 45 minutes or so to maintain the heat. Serve ribs with remaining barbecue sauce.

Makes 2 to 4 servings | Prep Time: 10 mins plus 1 hr stand time | Cook Time: 4½-5 hrs

Pitmaster
Tuffy Stone's
Recipe

Ground Pork Burger with Smoked Bacon & Cheddar

Ingredients:

- 2 (1lb.) pkgs. **Smithfield**® Fresh Ground Pork
- 2 tablespoons minced yellow onion
- 2 teaspoons hot sauce
- Kosher salt
- Fresh cracked black pepper
- 8 strips **Smithfield**® Hickory Smoked Bacon, cooked crisp and cut in half

- 8 thin slices sharp Cheddar cheese
- 4 brioche buns, split horizontally
- Lettuce
- Tomato
- Pickles
- Mayonnaise
- Yellow mustard

Fire it up!

Heat charcoal or gas grill to medium. Combine ground pork, onion and hot sauce; mix well with hands. Shape into 4 (8-oz.) patties; season with salt and pepper on both sides. Grill burgers until internal temperature reaches 165°F, turning after 8 minutes. Place 2 slices of cheese on top of each burger to melt. Lightly toast brioche buns on grill, being careful not to burn. Place pork burgers on buns; top each with 4 half-strips of crisp bacon. Serve with lettuce, tomato, pickles, mayonnaise and mustard on the side.

Makes 4 burgers | Prep Time: 10 mins | Cook Time: 20 mins

Try these juicy Pork Burgers at your next BBQ!

Big Moe's Pork Burgers

Ingredients:

- 3 (1-lb.) pkgs. **Smithfield**® Fresh Ground Pork
- 1 small sweet onion, chopped
- $\frac{3}{4}$ cup (3 oz.) feta cheese crumbles
- $\frac{3}{4}$ cup (3 oz.) shredded Cheddar cheese

- $\frac{1}{4}$ cup Worcestershire sauce
- $\frac{1}{4}$ cup hot sauce
- 2 tablespoons minced garlic
- Fresh cracked black pepper
- Coarse sea salt

Fire it up!

Heat charcoal or gas grill to medium. Combine ground pork, onion, cheeses, Worcestershire sauce, hot sauce and garlic in large bowl; mix well with hands. Shape into 1-inch thick patties (9 to 12); sprinkle pepper and salt on both sides. If a smokier flavor is wanted, add a small handful of pecan or oak wood chips to fire about 10 minutes before putting patties on. Grill burgers approximately 15 minutes until internal temperature reaches 165°F, turning every 5 minutes.

Makes 9 to 12 servings | Prep Time: 15 mins | Cook Time: 15 mins

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