

## {Corky's Cookout Ribs}

- 1) I prefer Hormel "Always Tender" Baby Back pork ribs but you can use St. Louis Style Spare Ribs and other brands if you prefer.
- 2) Season ribs liberally on both sides of the racks with Corky's Cookout Seasoning.
- 3) Let the ribs rest overnight covered, if possible, or minimally, rest 1 hour before cooking out of the refrigerator. Let the ribs come to room temperature for 1 hour before placing in the smoker or on the grill, I believe this let's Corky's Cookout Seasoning work its magic with the natural enzymes and juices in the meat, (this is true with any meat that you cook with Corky's Cookout seasoning).
- 4) Smoker: Place the ribs in your pre-heated smoker at 225-250° for 1-1.5 hours. I prefer to cut the racks in half and place the ribs upright in "rib cooking racks" (these are available at the BBQ specialty store or you can e-mail me and I will send them to you). They insure even cooking. I prefer the mild sweet taste of applewood smoke or a combination apple/pecan that imparts a sweet-nutty flavor, but go ahead and experiment with all hard woods and combinations to make the "your own", Corky's Cookout Seasoning works great with all hard woods and pellets.

*Corky's*  
**COOKOUT**  
TM  
**SEASONING**

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## {Corky's Cookout Ribs Cont.}

BBQ Grill: Place the ribs in your pre-heated BBQ grill on "low" setting for 1-1.5 hours turning frequently - do not let the ribs burn.

5) Place the ribs in a foil pan covered with foil or wrap the ribs in foil and place back on the BBQ grill or smoker for 2 hours (you can put the ribs in the roaster or crock pot on low (175-200°) for 2-3 hours if you prefer) with one cup of apple juice in the bottom of the foil pan, roaster, crock pot or basted on the wrapped ribs before closing.

6) About a half hour before serving, take the ribs out of the foil and lightly baste with Corky's Cookout Basting Glaze over and over again, or with your favorite BBQ sauce or marinade. If you prefer a "dry-rub", rub without sauce. Lightly sprinkle with Corky's Cookout Seasoning again. Now place the ribs back on the hot end of the smoke or your BBQ grill that is heated back up to "high" and turn frequently for 15-20 minutes (do not allow to burn) until the meat shrinks away from the end of the bones.

7) Now get out a bottle of ice cold Cuervo 1800 Anejo Tequila or Crown Royal XR and pour it over ice and then take a pull (just to freshen the palate of course). Now cut off a rib and suck it off the bone. If those aren't the best ribs you ever ate, continue steps again until they are. Deviation: Icy cold beer of your favorite flavor can be substituted for the above palate freshener. ENJOY!

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