

### **Jon's Rib Recipe**

Clean ribs. Remove all membrane from ribs.

Brush ribs with mustard. Shake spice mixture all over ribs. Rub into meat.

Make MOP sauce.

#### **MOP Sauce (put in spray bottle)**

¾ cup apple cider or juice

¼ cup apple cider vinegar

Put on smoker – about six hours while maintaining heat and adding more wood chunks as needed.

Make rib sauce in small sauce pan. Let simmer for 30 minutes.

#### **Sauce**

2 cups ketchup

½ cup apple juice or cider

¼ cup apple cider vinegar

¼ cup mustard

1 tablespoon molasses

2 tablespoons Worcestershire sauce

1 teaspoon garlic

1 teaspoon Tabasco

When ribs are cooked and have a good bark, remove from smoker. Brush with sauce and wrap in foil. Put back on smoker and cook slowly for one more hour. Remove from smoker and let sit for 15 minutes until ready to eat and enjoy.