

RECIPE CARD

BY CHEF *ROGER HUCKABY JR*

BOURBON BBQ SAUCE

INGREDIENTS

- 3 cups ketchup
- 3 cups brown sugar
- 1 cup red wine vinegar
- 1 cup water
- ¼ cup blackened spice
- 2 cups molasses
- 2 cups bourbon (any brand)
- 4 tsp Tabasco
- 5 Tbsp dry mustard (Coleman's)
- 4 tsp paprika
- 4 tsp salt
- 1 Tbsp black pepper

PROCEDURES

1. Gather all ingredients.
2. Grab a medium pot and place it on the stovetop over low heat.
3. Grab a small bowl and a wire whisk.
4. In the bowl, whisk together the ketchup, brown sugar, vinegar, and water.
5. Next, pour all the ingredients into the pot and simmer for 15 minutes.
6. Taste with a spoon to make sure the bourbon has cooked out but the flavor is still there.
7. Set aside and serve with your favorite BBQ dinner.

BOURBON BBQ RIBS

INGREDIENTS

- 2 slabs beef back ribs
- 1 cup honey rib rub seasoning (or your favorite rub)
- ½ cup yellow mustard
- 1 cup liquid smoke
- 1 Tbsp salt
- 1 Tbsp brown sugar
- 1 Tbsp black pepper

PROCEDURES

1. First, remove the thin membrane from the back of the ribs.
2. Pat the ribs dry with a paper towel.
3. In a bowl, mix together the liquid smoke, yellow mustard, salt, brown sugar, and black pepper.
4. Rub the wet mixture on both sides of the ribs, making sure everything is evenly coated.
5. Next, apply your dry rub generously over the ribs, being careful not to pat it down. The rub should remain dry on the surface.
6. Wrap each slab in foil individually and refrigerate for at least 4 hours.
7. Preheat the oven to 250°F.
8. Place the ribs on the middle rack, meat side down, and bake for 3 hours, until tender and falling off the bone.
9. Remove the ribs from the oven and brush your bourbon BBQ sauce all over them. Serve with your favorite sides and enjoy!