



## **SWEET FOOTBALL RIBS**

*(courtesy of Jeff Fugitt - Cedar Park, TX)*

3 cup of McLure's Orange Blossom Honey  
Patience  
3 cup of Apricot Nectar  
3 Football games  
4 tbsp of season salt  
Black pepper  
Sea salt  
Dried apple wood soaked in water for 24 hrs.  
4 slabs of St. Louis pork ribs  
3 cold beers

Day 1:

Wash and pat dry the pork rib slabs.

Mix McLure's Orange Blossom Honey with the Apricot Nectar and Season Salt. Place the pork rib slabs in a container and cover with 1/2 the mixture of McLure's Orange Blossom Honey, apricot nectar the season salt and refrigerate for 24 hours. Take the dried apple wood and place in water for 24 hours.

Go watch a Football game and drink a cold beer.

Day 2:

Fire up the grill at 8:00 AM and place the apple wood in a foil container below the grates. Turn the temperature to medium or 250 degrees. Place the pork rib slabs on the grill and brush with the McLure's Orange Blossom Honey, apricot nectar and season salt mixture. Let cook SLOWLY for 6 hours while basting every hour or two with the McLure's Orange Blossom Honey mixture and turning. Watch 2 football games and have two cold beers.

Carefully remove the ribs from the grill because the meat will want to fall off the bone and salt and pepper to taste.