



HONEY-RUBBED COUNTRY STYLE RIBS WITH SPICED MAPLE MOP

(courtesy of Nikki Norman - Milton, TN)

- 1 cup McLure's Honey
- 1 cup McLure's Maple Syrup
- 2 tbsp ground dry mustard
- 1 cup ketchup
- 2 tbsp garlic powder
- 1/4 cup apple cider vinegar
- 1 tbsp onion powder
- 1 tsp ground cinnamon
- 1 tbsp ground black pepper
- 1 tbsp coarse salt or kosher salt
- 2 tsp ground chipotle chili powder
- 1 (4 lb) pkg country style ribs

Prepare gas or charcoal heat for medium heat and indirect cooking.

Combine in a small bowl honey, dry mustard, garlic powder, onion powder, black pepper, salt and chipotle chili powder. Stir to combine. Brush or rub mixture with hands evenly over country style ribs.

Place ribs on a preheated grill for indirect cooking. Grill ribs for 1-1/2 to 2 hrs total time; grill lid covered and turning every 30 minutes.

Combine in a small bowl maple syrup, ketchup, vinegar and cinnamon. Brush ribs with mop during last 15 minutes of grilling, turning twice. Remove ribs from grill. Let stand 10 minutes. Serve Warm.

4-6 servings