



CLASSIC SMOKED BABY BACK PORK RIBS

ROAST / BBQ



FOR BEST RESULTS, BBQ THIS CUT

CORE TEMPERATURES	OUT OF THE OVEN	AFTER RESTING
MEDIUM	58-60°C	62-65°C
WELL DONE	65-68°C	72-75°C

The core temperature is taken with a thermometer from the very centre of the meat.

Whilst I personally develop, try and test all our recipes and cooking guides, heritage breed animals can vary immensely, therefore cooking times are a guide only. Please ensure all products are cooked through and hot before serving. Enjoy!

Jeff Baker

Executive Development Chef

METHOD

- 1 Remove the ribs out of the packaging and bring to room temperature.
- 2 Set up your BBQ kettle for indirect cooking 140°C / 275°F.
- 3 Add soaked wood chips to the coals once fully fired up, do this at the beginning of the cook & repeat 2 or 3 times in first 2 hours smoking.
- 4 Place the ribs meat side up over the cool zone & cook (smoke) for around 5 to 6 hours until the bone pops out & the meat is tender when pierced with a skewer.
- 5 For added BBQ flavour brush the ribs on both sides with Salubrious BBQ sauce twice on each side for the last 30 minutes of cooking to create a sticky glaze.
- 6 Remove from the heat & leave to rest covered with foil for 15 minutes before slicing between the rib bones.

SERVING SUGGESTION

Serve with additional BBQ sauce, cold beers & plenty of napkins.

INDIRECT COOKING

This is equivalent to cooking in a oven with the heat circulating around the chamber, adding soaked wood chips to the coals creates a Smokey environment which will penetrate the meat. Best for larger joints, which need low & slow cooking.

DIRECT COOKING

This is the equivalent to cooking on a griddle/fry pan where the meat makes direct contact with the heat source. Best for small cuts, steaks & chops.

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