



More Recipes

Heath Riles BBQ World Champion Ribs

Ready to kick your BBQ rib game up another notch? Heath Riles, the BBQ wizard who's been perfecting his craft for 28 years, is here to spill his secrets! Fresh from his 1st place ribs victory at the Memphis in May World Championship, Heath's tips are hotter than a grill on the Fourth of July. Get ready to taste what makes a champion – and if you end up with BBQ sauce on your face, don't worry, it's a badge of honor!

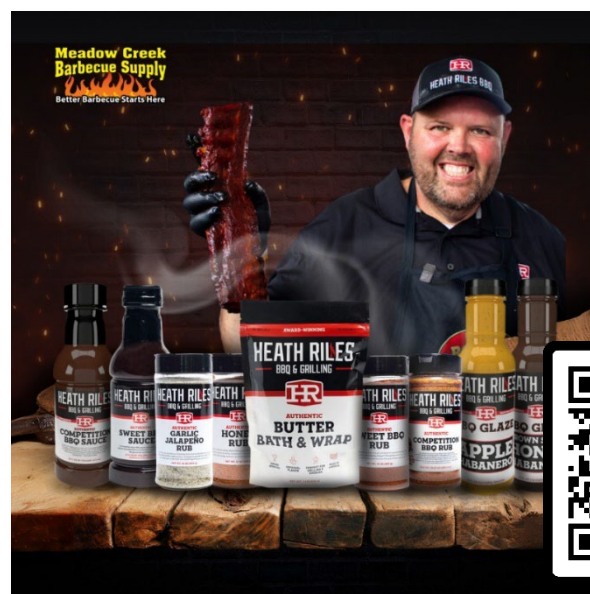
Serves 3–4 adults.

Preferred Smoking Fuel

- Hickory

Ingredients

- 2 racks Baby Back ribs
- Yellow Mustard as a binder (French preferred brand)
- Heath Riles Garlic Jalapeno Rub



Heath Riles Bundle

- Heath Riles Competition BBQ Rub
- Heath Riles Sweet BBQ Rub
- Water, for spritzing

Wrap Ingredients

- Heath Riles Honey Rub
- Apple Juice
- Heath Riles Brown Sugar Honey Habanero Glaze
- Heath Riles Butter Bath and Wrap

Sauce Ingredients

- Heath Riles Sweet BBQ Sauce
- Heath Riles Competition BBQ Sauce
- Heath Riles Apple Habanero Glaze

The Preppin'

1. About an hour before you begin smoking, pre-heat your smoker to 275° F.
2. If you're using a charcoal smoker, add several chunks of wood to the fire twenty minutes before adding the meat.
3. Remove the membranes and trim the flaps of meat from the bone side of the ribs. Scrape any excess fat from the bone side with a tablespoon. Trim any thick fat deposits on the meat side, being careful not to carve a divot into the surface of the rack.
4. Pat the racks with paper towels, then apply a light coat of mustard to both sides.
5. Apply a light coat of Heath Riles Garlic Jalapeno Rub to the bone side of the ribs. Follow this with a heavy coat of Competition BBQ Rub. Flip the ribs and repeat these steps on the meat side of the ribs. Finally, press the edges of the racks into the excess rub lying on the cutting board.
6. Let the ribs sweat at room temperature for 30 minutes.

Smoke Show!

1. Spray the smoker grate with cooking spray, then put the ribs on the grate, bone side down.
2. After the ribs have been smoking for one hour, lightly spritz the meat side with water.
3. While the ribs continue cooking, prepare two pieces of heavy-duty aluminum foil per rack of ribs.
4. Make the wrap liquid: Combine 4 oz. Butter Bath & Wrap, 1 cup apple juice, and ½ cup Brown Sugar Honey Habanero Glaze.
5. After the ribs have been smoking for a total of two hours, wrap em' up! Shake a light layer of Honey Rub in the center of a double-stack of foil sheets. Lay the rack of ribs meat-side down on the foil and apply a light coat of the Honey Rub on the bone side.
6. Pour ¾ cup of the prepared wrap-juice over the ribs.
7. Wrap each rack in its two sheets of foil. (Don't wrap in one sheet first, then the other; that's a real pain to unwrap. Bring the two sheets up together.)
8. Return the ribs to the smoker, meat side down (as you wrapped them) and continue smoking at 275°.
9. After about forty-five minutes, start checking the internal temp of the ribs about every fifteen minutes; you want to hit 205–207° between two bones in the thicker end of the rack. Also gauge the resistance to the thermometer probe; you want very close to a "hot knife through butter" lack of resistance.

The Homestretch

1. When your target temperature is reached (about 1 or 1-1/2 hours after wrapping), remove the ribs from the smoker, handling them gently so the racks don't break or fall apart.
2. Open the foil wrap and drain the juices from the foil.
3. Put a towel in the bottom of an empty cooler to protect it from the heat. Next, put the ribs in a pan or on a small baking sheet. Cover them

with more aluminum foil, then set the pan in the cooler. Lay a second towel over the meat, close the cooler lid, and LEAVE IT SHUT!

4. Let the ribs rest for 1 hour.
5. Meanwhile, keep your smoker running at 275°.
6. While the ribs are resting, combine 1/2 cup Sweet Sauce, 1/2 cup Competition BBQ Sauce, and 1/4 cup Apple Habanero Glaze in a small pot. Warm the sauce over medium heat, stirring occasionally, until it's warmed throughout. Do not reduce it at all.
7. Brush both sides of each rack with sauce, apply a light coat of Sweet Rub, then put them back on the smoker, meat side up, to set the sauce. Leave the ribs on the smoker for about five minutes, until the shine of the sauce becomes slightly opaque.
8. Remove the ribs from the smoker and transfer to a cutting board.
9. Slice and serve!
10. Store any leftovers in a covered container in the refrigerator for up to five days.

Pro Slicing Tips

- Flip the racks meat side down on the cutting board to slice (so you can see the angles of the bones).
- Smear some sauce on the cutting board before you flip the first rack down to slice. This keeps the gorgeous glaze you put on the ribs from sticking to the board and getting all messed up.

Get every Heath Riles product you need for this recipe with our Heath Riles BBQ Rubs and Sauces Bundle:

<https://www.meadowcreekbbqsupply.com/catalog/barbecue-seasonings/heath-riles-bbq-rubs-and-sauces-bundle>