

TERRA D'ORO

RIB POPS

SERVE WITH TERRA D'ORO PETITE SIRAH

Note: This recipe makes enough rib pops for 6 or more people.

INGREDIENTS

- 2 racks, St Louis Rib Racks
- 1 cup favorite BBQ dry rub seasoning
- 1 bottle favorite BBQ sauce
- ½ cup stock or fruit juice

EQUIPMENT

- Butcher's twine
- BBQ smoker, optional
- Glass bread loaf pan or aluminum foil "boat"
- Aluminum foil

Whether you decide to cook these rib pops in the oven or on a BBQ smoker, follow the same cook time and temperature instructions.



INSTRUCTIONS

1. Remove the membrane from the ribs. Cut apart the ribs between the bones.
2. With a paring knife, starting at one end of the rib, cut away and peel down the meat from the bone, until about ½ way down. Fold the meat over itself down to the other end to make a lollipop.
3. Season generously with your favorite BBQ dry rub seasoning.
4. Tie each lollipop at the base of the meat so that the meat does not expand and detach while cooking.
5. Preheat the smoker or oven to 275 degrees.
6. Place the lollipops over indirect heat (or on a sheet tray in the oven) and smoke for 2 ½ hours.
7. Mix the BBQ sauce and stock or juice. Slather the rib pops with sauce and place meat down in the loaf pan or foil boat. Pour over the rest of the sauce. If using a boat, fold in the sides so the exposed bone sides will be sticking out of the foil. If using a loaf pan, cover with foil.
8. Smoke for another 1 hour.
9. Remove the lollipops and baste with more sauce. Return to the smoker for an additional 15-20 minutes.
10. Allow to rest for 10 minutes.
11. Serve with Terra d'Oro Petite Sirah and enjoy!