

Spicy Bourbon Glazed Ribs

Servings: 1

INGREDIENTS

- 1 ea Chef's Line™ pit-smoked St. Louis-style ribs
- 1 c spicy bourbon glaze (see right)

PREPARATION

Brush the ribs with the bourbon glaze. Heat in a 350° oven or on the grill. Brush more glaze over the ribs and serve.



Spicy Bourbon Glaze

INGREDIENTS

- 1 c whiskey bourbon
- ½ c brown sugar
- ½ t crushed red pepper
- 2 t salt
- 1 t black pepper
- 2 t butter

PREPARATION

Bring the bourbon to a boil and reduce by half. Whisk in brown sugar, crushed red pepper, salt and black pepper. Finish by whisking in the butter.

