BANGIN SPICES

RECIPE #025

SWEET BBQ HEAT PORK RIBS

SWEET. SMOKY. SPICY. STICKY PERFECTION.





- SWEET BBQ FLAVOR
- PERFECT KICK OF HEAT
- GREAT ON THE GRILL
- PERFECT FOR PORK RIBS

Net Wt 1.5 oz

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FALL-OFF-THE-BONE RIBS WITH A BOLD, SWEET HEAT!



INGREDIENTS

- 3 racks pork ribs (baby back or St. Louis style)
- 2–3 Tbsp BANGIN' Sweet BBQ Heat Spice Blend
- 1 Tbsp brown sugar
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1/2 tsp black pepper

FOR THE SAUCE (OPTIONAL)

- 3/4 cup BBQ sauce
- 1–2 Tbsp BANGIN' Sweet BBQ Heat Spice Blend
- 1 Tbsp honey
- 1 tsp apple cider vinegar

MADE WITH **BANGIN'** SWEET BBQ HEAT SPICE BLEND!

- ✓ GLUTEN FREE
- ✓ BOLD FLAVOR
- ✓ MADE FOR MEAT
- ✓ GET READY TO BANG!



DIRECTIONS

1. Remove the membrane from the back of the ribs.
2. In a small bowl, mix BANGIN' Sweet BBQ Heat Spice Blend, brown sugar, garlic powder, onion powder, smoked paprika, and black pepper.
3. Generously rub the spice mixture all over the ribs.
4. Preheat grill or smoker to 250°F.
5. Cook ribs bone-side down for 2 1/2 – 3 hours, or until tender.
6. (Optional) For extra sticky ribs, mix BBQ sauce, BANGIN' Sweet BBQ Heat Spice Blend, honey, and apple cider vinegar in a small saucepan. Simmer 5 minutes.
7. Brush ribs with sauce and cook for another 15–20 minutes, basting occasionally, until sauce is sticky and caramelized.
8. Remove from heat and let rest 5–10 minutes. Slice and serve. Get ready to BANG!

SERVING SUGGESTIONS:

- ✓ Serve with coleslaw & corn on the cob
- ✓ Great with mac & cheese
- ✓ Perfect for game day & backyard BBQs!

BOLD. FUN. BIG FLAVOR.

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BANGIN

@BANGINSPICES | NOT JUST A MEAL. IT'S A WHOLE VIBE.