



RIBWICH





100g Butter
'Burger Style' Cheese Slices
1 Med Brown Onion
Bread and butter pickles

DIRECTIONS

Remove the silvery membrane from the underside of the ribs.

Fire up your smoker and aim for an ambient temperature between 250f/120c to 275f/135c.

Add a binder, rub/season the ribs with Magic Dust Hot and put in the smoker with wood chunks.

Cook for 2 hours until a nice bark appears.

Wrap in foil with honey and butter and cook for 1-2 more hours until the ribs are tender.

Remove from smoker, remove bones.

Cut the loaf of desired bread lengthways, lathered the inside with butter and placed on the smoker or under a grill to toast the bun.

Take your bread out of the grill and add your first de-boned rib. Lay out slices of cheese on top of the rib. add your second rib then another layer of cheese.

Add pickles, douse with a good helping of lanes Lil Spicy Sauce, and add the bread top. Enjoy.

RIBWICH

SERVES 6 TIME 5 HOURS

YOU'LL NEED

2 racks of Baby Back Pork Ribs
1 Large Vienna Loaf (or similar)
Lane's Magic Dust Hot
Lane's Lil Spicy Sauce
Honey

RIBS & SAUCES -

LANE'S

BEST BEEF
- LANESBBQ.C