



# UNION HOME COOK

HOME IT. OWN IT.

For other home cook kits:  
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## STICKY RIBS (BRAISED AND READY FOR BBQ)

BANK THE COALS.

GET TEMPERATURE UP TO 375-400°F.

BASTE THE RIBS WITH SOME OF THE SAUCE SO THEY GO ON THE GRILL DRESSED.

SAUCE WILL BAKE AND CARAMALIZE ONTO RIBS.

NESTLE RIBS BONE SIDE DOWN ON OPPOSITE END OF BBQ WITH LID ON.

BBQ FOR 45 MINUTES TO 1 HOUR.

WHILE RIBS ARE ON THE GRILL — REDUCE SAUCE BY A QUARTER SO ITS HOT AND THICK BUT STILL ENOUGH TO SMOTHER STICKY RIBS IN.

NOTES: