



TAL'S ADAM AND ELVIS RIBS SUBMITTED BY TAL GOLDSBY

WINE PAIRING:

Gnarly Head Pinot Noir

INSTRUCTIONS:

Soak 2 loin racks overnight in: 4 Cups of Apple Juice, 1 Cup Apple Cider Vinegar, 1 Cup of Memphis BBQ Rub. Then apply yellow mustard and rub. Indirectly wood smoke at 250 degrees until rib becomes golden brown, 2-3 hours. Add another coating of mustard and rub, and then tightly wrap each rib in aluminum foil with 1/2 Cup of apple juice. Cook for an additional hour or until tender and meat starts to withdraw from the bone. Remove from foil and glaze. Cook until glaze becomes tacky. Glaze: Cook for at least 1 hour: 2 Cups Brown Sugar, 1 Ripe Banana, 1/2 Cup Honey, 1/4 Cup Smooth Peanut Butter.

ENJOY!!