



Eric's Rib Sauce

Source: Eric Rhodes, Boise ID

Description: A wonderful sauce to use on St Louis style pork ribs.

Prep: 20 min **Cook:** 5 hrs
31 Jan 2021



PDF: [Eric's-Rib-Sauce.pdf](#)

Ingredients:

1 c Stack Rock Cidery Basil/ Lemon Cider (*Skinny Dippin'*) or *Summer Solstice* (See note)
1 t Worcestershire Sauce
½ c Tupelo Honey
½ c Brown Sugar

Directions:

Mix all together in a bowl, making sure the sugar is dissolved and the honey is well blended. Remove the "white skin" from the ribs.

Smoke ribs at 180° F for 2 hours, bone side down. No sauce.

Slather sauce on ribs. Seal the ribs in aluminum foil. Cook for an additional 2 hours at 225° F on the smoker.

Unwrap and slather with the sauce. Seal in aluminum foil. Cook for an additional 1 hour at 225° F. Let rest wrapped for 10 minutes before unwrapping and serving.

Note: The cider is available from *Vine and Branch Farm*, Haskins Rd – off Sunnyslope Rd – in the Snake River AVA. It's official name is "**Skinny Dippin'**" \$6 glass | \$9 bottle or use *Summer Solstice*. We like the *Skinny Dippin'* best. Web link is <https://vineandbranch.com/> You might be able to buy some at the Boise COOP.