

Championship Ribs

Ingredients

1 slab loin back ribs, 2.25 to 2.5 lbs

2 tbl yellow mustard

2 tbl apple juice or orange juice

Yazoo's Championship Original Mild BBQ Sauce

Yazoo's Ultimate Rub

Remove membrane from back of ribs.

Trim excess fat from top of rib.

Sprinkle back of rib liberally with rub, then 1 TBL of mustard. Rub mustard over surface of rib. This helps seal the rub into the rib.

Place on smoker, or on an indirect grill with apple or cherry wood to smoke. Have temperature at 225 degrees.

After 2 hours, remove from grill, lightly re-season ribs. Drizzle honey over ribs. Place ribs on a square of aluminum foil, then fold foil to form an envelope around ribs. Pour in juice. Seal foil envelope and return to cooker, raising smoker temp to 250.

After 2 hours, check for doneness. Ribs should be tender. Gently remove from foil, place back on cooker. Lightly glaze with sauce, and allow to smoke for 20 minutes to tighten ribs up and concentrate glaze.

Grilled veggies

½ cup balsamic vinaigrette dressing

1 medium red or Vidalia onion

½ red bell pepper

½ green bell pepper

2 small yellow squash

1 lb baby bella mushrooms

Slice veggies into pieces that will not slide through grill grates (cut mushrooms in half). Place in bowl and toss with dressing. Allow to marinate for at least 30 minutes. Using tongs, place veggies on grill and cook until done.

PEACH COBBLER RECIPE

4 cups peeled, sliced peaches

2 cups sugar

1/2 cup water

1/4 lb unsalted butter

1 1/2 cups self-rising flour

1 1/2 cups milk

Ground cinnamon to taste

Directions

Preheat oven to 350 degrees F.

Combine the peaches, 1 cup sugar, and water in a saucepan and mix well. Bring to a boil and simmer for 10 minutes. Remove from the heat. Other fruit can be made for cobblers with this method, just adjust sugar to taste during cooking.

Using a 3 quart baking dish, place butter in bottom and melt.

Mix remaining 1 cup sugar, flour, and milk slowly to prevent clumping. Pour mixture over melted butter. Do not stir. Place peaches on top of crust mix. Lightly sprinkle with cinnamon.. Batter will rise to top during baking. Bake for 30 minutes, then sprinkle crust with sugar. Return to oven and cook for 10 more minutes or until batter has risen and browned. Allow to cool slightly before serving and top with your favorite whipped cream or ice cream.