

# CucaCattleCo Rib Tips

Rib Tips the edge trim off of a rack of ribs to straighten them up and remove the cartilage or tips of the ribs and they are a Pitmasters best kept secret. Little nibbles of sweet, succulent pork that they used to set aside for themselves to snack on. Not anymore! Here is a recipe for you to make them at home.

## Ingredients:

- 4-5 lbs. rib tips trimmed from whole spareribs (usually 3 slabs)
- Worcestershire sauce
- Cucamonga Cattle Company BBQ Rubs & Sauces Prairie Dust and Trail Boss rubs (1 tbsp of each)
- 1/2 cup beer
- 1 cup Green Card Q BBQ sauce (split in half) ... if using commercially produced thick sauce, cut with beer/apple juice/water
- 1 chunk of Almond Wood

## Directions:

1. Set smoker to 275-300, add wood chunk
2. Splash Worcestershire on rib tips, coat evenly. Apply thin layer of rub to tips, allow to sweat at room temperature for 30 min – 1 hr.
3. Put rib tips on smoker for 2 1/2 hours. Remove from smoker, chop into bite sized pieces. Put in foil pan with 1/2 cup beer and 1/2 cup thin BBQ sauce, cover with aluminum foil.
4. Return tips to smoker for 1 hr. covered. After 1 hr., remove foil from top. Stir after 15 min. After 30 min uncovered, stir and add remaining 1/2 cup BBQ sauce. Stir after 15 min.
5. Remove from smoker once rib tips are tender and sauce has started to reduce. Add small amount of Prairie Dust as a finishing rub.

Thank You, Scott Shimano, Green Card Q for the recipe