

Award-Winning Bison Back Ribs

The key to perfect back ribs is to start with bison! Then all you have to do is make sure the ribs are completely sealed while cooking so none of the juice from this special rub escapes.

Prep Time: 20 Minutes

Cook Time: 2 Minutes

Serving: 8

INGREDIENTS

4 lbs. bison Back Ribs (fresh or fully thawed)

DIRECTIONS

For Spice Rub

1. 2 tbsp. red chili powder
2. 2 tbsp. dried cumin
3. 2 tbsp. dried oregano
4. 2 tbsp. lemon pepper
5. 2 tbsp. sea salt

For Glazing Sauce

1. 2 cups chopped onions
2. 1 clove minced garlic
3. 1 cup ketchup
4. 1/4 cup firmly packed brown sugar
5. 1 tsp. salt
6. 1/4 tsp. coarse ground pepper
7. 2 tbsp. balsamic vinegar
8. 1 tbsp. Worcestershire sauce
9. 1 tbsp. grainy mustard

Directions for Glazing Sauce

1. Combine all ingredients into a small saucepan.
2. Cover and simmer for 10 minutes.
3. Note: Glaze can be made in larger batches ahead of time and refrigerated in a sealed container fridge for 2 days.
4. Spice rub can be made in larger batches and kept in a sealed jar at room temperature for up to 6 months. Note: Use dried spices only.

For the Bison Back Ribs

1. Rub spice blend onto both sides of the bison rib racks.
2. Wrap each rack in parchment paper until sealed.
3. Wrap parchment package into tinfoil to completely seal the juices as the ribs cook
4. Place tin foil packages onto backing sheets and cook at 250°F for 3 ½ to 4 hours.
5. Remove racks from the packages and cut the racks into single bones.
6. Brush the bones with glaze and finish on the BBQ for 10 minutes to caramelize.

