

# Rufus's Award Winning Ribs

Go out and get your hands on some tasty lookin' ribs.

Wash 'em off real good with water. Then remove that pesky membrane from the backside of the ribs (if you don't it aint a big thing).

Next give those ribs a good slathering of mustard - cover 'em all up.

Now get your Rufus Teague Meat Rub and rub it on both sides.

Throw them on the smoker at 230 degrees.

Leave them on for 3 hours.

Pull 'em off and wrap them in alumnium foil and throw 'em back on for 2 more hours.

Take off that foil and have 'em naked for the last hour.

For the last 15 minutes, cover them all up in your favorite flavor of Rufus Teague BBQ sauce.

If that Blazin' Hot is too hot for ya, don't be afraid to mix it up with some of that Honey Sweet.

Pull 'em off, cut 'em up, and get messy.

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BEST WITH



and also goes well  
with everything else.

*It didn't happen over night, but Rufus Teague's sauce has sure come a long way. From the ol' pot he used to stir it in, to winning competitions all over the place it has still stayed pretty much the same. If he was still around there's no doubt he'd be tellin' everybody within earshot of how he knew he had something with this recipe from day one. And remember,*

*"Good sauce makes  
bad barbeque good  
and good barbeque gooder."*



# RUFUS TEAGUE

MADE SOME SAUCE

HE PUT SOME IN A JAR AND SHARED IT WITH THE BOYS  
THEY KEPT ON PAININ' HIM 'TIL HE FIXED UP ANOTHER BATCH  
NEXT THING HE KNEW HE'S MAKIN' SAUCE ALL THE TIME -IT'S DAMN GOOD