

Kunekune Country Ribs

Submitted by AKKPS Member Caitlin Scott of Legacy Family Farm

Country ribs are a 1 1/2 “blade” cut from the shoulder. You can cook them many ways. Slow cooker for pulled pork, in a skillet for a steak or smoker. I chose to use the smoker for a hands off dinner.

I defrosted all the cuts, dried them off with a paper towel. After that I preheat my smoker to 300°. I brushed the ribs with mustard for a binder. Next I used Famous Dave's Famous Dave's Rib Rub Pork Seasoning. About a 1/2 tablespoon on each side. Smoke for 10-15 minutes or until the internal temp reaches 135°
Serve with your favorite BBQ. Enjoy!