



FOR IMMEDIATE RELEASE

BBQ Competition Winners & Winning Rib Recipe

August 2014 – Friendly Fires would like to thank all the teams, celebrity judges, attendees and sponsors (Primal Cuts; Gilmours on 38; Black Olive Grills, Napoleon BBQs) of the 2014 Friendly Fires BBQ Competitions in Kingston & Peterborough. In addition, we would like to congratulate the winners: Danger's Smoke (Kingston) & Sibling Rivalry (Peterborough).

Winning Rib Recipe

Dry Rub

- 1/3 Cup Dark Brown Sugar
- 1/3 Cup Honey Powder
- 1/4 Cup Hot Paprika (Hungarian)
- 3/8 Cup Sea Salt
- 1 TBSP Fresh Ground Black Pepper
- 1 TBSP Fresh Ground White Pepper
- 1 1/2 TBSP Lemon Zest (Dried)
- 1 1/2 TBSP Aleppo Pepper
- 1 1/2 TBSP Ancho Chili Powder
- 1 1/2 TBSP Standard "American" Chili Powder
- 1/2 TBSP Chipotle Chili Powder
- 2 tsp Onion Powder
- 1 tsp Garlic Powder
- 1 tsp Cayenne Pepper
- 1 tsp Dried Basil (crushed by hand)
- 1/2 tsp Dry Mustard
- 1/2 tsp Allspice

Whisk all together to get rid of any lumps

Foil Wrap (Each)

- 2 TBSP Brown Sugar (Heaping)
- Sprinkle Dry Rub (Above)

- A few dashes Worcester Sauce
- A few dashes Apple Cider Vinegar
- 3 TBSP Honey
- Hot Sauce (to taste)
- 2 TBSP Clarified Butter

BBQ Sauce

- 1 cup yellow mustard
- 1 cup Maple Syrup
- 3/4 cup cider vinegar
- 1/2 cup light brown sugar
- 1/4 cup Maple Sugar
- 1/4 cup water
- 1 tablespoons Ancho Chilli powder
- 1 tablespoons Aleppo pepper
- 1/2 tablespoon Sweet Smoked Paprika
- 1 teaspoon black pepper
- 1 teaspoon white pepper
- 1/4 teaspoons Chipotle pepper
- 1/8 teaspoons Cayenne pepper
- 2 tablespoons butter
- 1/2 cup apple sauce (unsweetened)

INSTRUCTIONS

Combine ingredients in non-reactive sauce pan, simmer 30-45 minutes. Strain ingredients and let cool. HELPFUL HINT: Best after a few days in the fridge.

COOKING PROCESS (~4.5 HOURS)

- Set smoker to ~ 185 degrees
- Place ribs meat side up. Cook for 1 hour
- After hour, increase temperature to ~ 225 degrees
- At the 2 - 2 1/2 hour mark, prep the foil
- Tear off enough foil to completely tightly wrap a rack of ribs.
- Spread brown sugar along foil (same length as the rack of ribs). Shake dry rub over sugar
- Sprinkle Wooster, vinegar and hot sauce over sugar
- Squeeze a few TBSP of Liquid Honey over mixture then add about an equal amount of butter over Honey
- Place ribs meat side down onto wrap mixture. Add same ingredients in reduced quantities to the back side of the ribs as well.
- Tightly wrap ribs in foil (if using standard light gauge aluminum, I recommend double wrapping the ribs).
- Keeping ribs meat side down, return wrapped ribs to smoker setting temperature to 250 degrees for ~1 hour. The ribs should be pulling back from the bones nicely at this point.

- Once the ribs are ready to come out of the foil, reduce temperature down to 180 degrees then carefully remove ribs from foil wrap (melted sugar and honey is HOT) and return ribs to smoker meat side up. If you do not want to bother with a BBQ Sauce reserve the liquid remaining in the foil reduce by a third and use this mixture to glaze the ribs.
- Apply just enough BBQ Sauce to cover the ribs front and back, return unwrapped ribs to the grill meat side up.
- After 30 minutes coat ribs with second layer of BBQ sauce.
- Let cook a final 30 minutes to "set" sauce and glaze, then remove from heat.

This winning rib recipe courtesy of Marc Mathé from the Sibling Rivalry Competition BBQ Team. For a more detailed description, visit his website at: <http://SiblingQ.com>.

About Friendly Fires

In business for over 20 years, Friendly Fires specialize in the sale and service of high quality fireplaces, solar and outdoor products. Friendly Fires has been recognized countless times for various awards and distinctions, including North American Retailer of the Year, Entrepreneur of the Year, and Consumers Choice awards. With three modern locations and full-time licensed technicians we offer our customers great selection and better service. For more information on Friendly Fires, please visit our showrooms or online at www.friendlyfires.ca.

