



BOOANDHENRYSBBQ.COM

Bring your BBQ to Life

- Less Salty in Taste
- Less Sodium
- All Natural Ingredients
- No Preservatives

Great on Ribs, Brisket and Pulled Pork. Great on Chicken, Fish even Vegetables too!

Use as you would any of your favorite seasonings, only better!



Boo & Henry's Original BBQ Recipe on the Back

Contact us: info@booandhenrysbbq.com



Memphis Dry-Rub Ribs

1. Use Back Loin Pork Ribs (1 ¼ lb. and down)
2. Lightly rub into Ribs Apple Cider Vinegar on both sides, then season generously with “Rub Me Tender” BBQ Seasoning.
3. Wrap tightly in plastic and refrigerate overnight.
4. Smoke Ribs over indirect heat, (Hickory, Oak, Apple woods) for 4-5 hours and baste every hour with mixture of 2 cups Apple Juice, 1 cup White Vinegar and 1 tbs. Dry-Rub Seasoning.
5. When Ribs start to bend and loosen from the bone, baste one last time and put final coat of Dry-Rub for last 10 minutes.
6. Serve with one of our “Boo and Henry’s” BBQ sauces and you will know why Memphis is the “Q” Capital of the World !