



# Big Thunder Rib

Discover the secret to Big Thunder Mountain's savory ribs,  
our own Citrus Roundup BBQ Rub.

## ingredients

Citrus Roundup BBQ Rub ingredients:

- 2½ tablespoons lemon pepper
- 2 tablespoons seasoning salt
- 2 tablespoons paprika
- 1 tablespoon sugar
- 1 tablespoon brown sugar
- 1 tablespoon ground cumin
- 1 tablespoon chili powder
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- ¼ tablespoon cayenne pepper

Other ingredients for dish:

- 1 4-pound rack of pork spareribs, trimmed of excess fat
- ½ cup water
- 1 cup of your favorite BBQ sauce

## directions

**Citrus Roundup BBQ Rub**

Stir to combine all ingredients in a medium bowl.

**Ribs**

Sprinkle Citrus Roundup BBQ Rub on both sides of ribs, rubbing into the meat to adhere. Cover with plastic wrap and refrigerate for 8 hours or overnight.

Preheat oven to 350 degrees Fahrenheit. Place ribs in a roasting pan or in a baking sheet and pour water into the pan. Cover with foil and roast for 1 hour

Remove pan from oven and uncover. Pour off any excess water. Evenly coat top of ribs with BBQ sauce, return uncovered pan to oven and roast for 30 minutes.

Remove pan from oven and cover lightly with foil. Allow to rest for 10 minutes

Slice ribs between each bone with a serrated knife and serve immediately.