



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:

- 5 tablespoons lemon pepper
- 4 tablespoons Lawry's Seasoning Salt
- 4 tablespoons paprika
- 2 tablespoon sugar
- 2 tablespoon brown sugar
- 2 tablespoon ground cumin
- 2 tablespoon chili powder
- 2 tablespoon garlic powder
- 2 tablespoon onion powder
- ½ tablespoon cayenne pepper

Big Thunder Rib:

- 1 rack of St. Louis Style Rib
- 4 ounces Citrus Roundup BBQ Rub
- 4 ounces BBQ Sauce (any brand)

directions

Citrus Roundup BBQ Rub

Combine all ingredients –mix well.

Big Thunder Rib

Sprinkle 2 ounces of the Citrus Roundup BBQ Rub evenly on each side of the ribs and press the seasoning into the meat with your hand. Cover with plastic wrap and refrigerate for 8 hours or overnight.

Preheat oven to 350 degrees Fahrenheit. Place ribs in a roasting pan, and pour just enough water into the pan to cover the bottom about ½ inch deep. Cover with foil and steam ribs for 1 hour.

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

Remove pan from oven and cover lightly with foil. Allow to rest for 5 minutes.

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