

Bourbon Honey Smoked Ribs

Ribs or Pork Loin (cut into thick strips)

Funny Farm Apiaries Buzzy Bee Rub

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Coat Ribs/Loin with Buzzy Bee Rub. Put meat on rack in smoker at 235° **with** smoke for 2 hours.

After 2 hours, bring in and set on tin foil and dot with butter, sprinkle brown sugar, and drizzle with Bourbon honey. Seal foil and return to smoker for another 2 hours **without** smoke at 235°.

After 2 hours, remove from foil and brush generously with BBQ sauce of your choice. Return to smoker (directly on rack) for an additional 30 to 60 min. at 235° without smoke.