

## Rack of Ribs Cooking Instructions

1. First, preheat a clean grill to medium heat (about 200°F), then oil the grill. By the way, this is how to best clean your grill.
2. Place the ribs right on the grill, using tongs to maneuver them into place. Grill, covered, over indirect medium heat for 30 minutes on each side.
3. After the first hour, move the ribs to direct medium heat and cook 20–40 minutes longer, or until the pork is tender.
4. Turn and baste occasionally with the BBQ sauce (if preferred, or serve sauce on the side after grilling).
5. Start testing for doneness once the meat begins to pull away from the ends of the bones. This visual cue means it's time to test. Pierce the meat with a fork — the tines should glide through easily. You also can twist a rib bone a little bit; you should feel it move easily but not fall apart from the meat. If the meat falls off the bone, your ribs are overcooked. Remove from heat right away and make sure to have sauce at the table in case they're a bit dry.
6. Overall, your ribs should be cooked to a temperature of about 190°F. This high temperature melts the tough collagen in muscle fiber, resulting in a tender rib. To take the temperature of your ribs, insert a meat thermometer into the meat, being sure not to pierce through the meat or touch the bone.
7. After letting your ribs rest for 10–15 minutes, you'll want to split them up into manageable portions. Using a sharp chef's knife, carefully cut them into two-bone sections. Make the cuts as close to the bone as possible so there's a lot of meat on each one.

## Spatchcock Chicken Cooking Instructions

You can cook spatchcock chicken a number of ways, but when the weather's nice, we prefer to grill ours outdoors. To prepare your grill, fire it up to indirect medium heat and grease the rack with a little oil. *Tip: We prefer to use hardwood charcoal for a rich, wood-fired flavor.*

### Grilling Method

1. Place the chicken skin-side down over direct heat. Cover and let cook for 10–15 minutes. Take a peek. The bird should look nicely charred. However, keep a careful eye on the grill. Any fat that drips from the bird can cause the fire to flare up.
2. Next, turn the chicken over (skin-side up) and move it over to indirect heat. Grill for about 30 minutes longer. *Tip: If some of the bird is still hanging over the open flame, don't sweat it. The bones on the underside of the chicken will help to insulate the meat, keeping it from overcooking. Just be sure to keep rotating it around so that a single side doesn't get scorched.*
3. Use a thermometer to tell if the chicken is ready. The thigh should read between 170–175°. Using a pair of long-handled tongs, carefully remove the bird from the grill. Be sure not to pierce the skin or you'll lose the bird's tender juiciness. *Tip: While it's safe to eat poultry once the meat has reached 165°, we prefer the flavor and texture of the thigh and leg meat when it's cooked between 170–175°.*
4. Let the bird rest for at least 10 minutes before serving. The chicken needs to sit in order for the juices to lock into the meat.

### Oven Method

1. Alternatively, you can roast spatchcock chicken in the oven. Place it on a roasting rack or set it on top of a bed of veggies in a shallow baking pan. No need to flip. Just pop it in a 375° oven, breast side up, until a thermometer reads 170° in its meatiest portion and 175° in the thigh.