

**JULY 08**

freedom grill  
**Fire Brand**

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**JULY 4TH  
INDEPENDANCE DAY  
FREEDOM GRILL'S  
6TH BIRTHDAY**

**NATIONAL  
HOT DOG DAY**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

**RECIPE of the  
MONTH**

**Firecracker Ribs**

- 1 Tablespoon salt
- 1 Tablespoon paprika
- 1 Tablespoon brown sugar
- 1 teaspoon black pepper
- 1 teaspoon chili powder
- 1 teaspoon dried oregano
- ½ teaspoon white pepper

- Braising Sauce**
- ½ cup Firebrand
  - Hickory-Molasses Bar-B-Q Sauce
  - 12 oz. beer

Combine all rub ingredients and rub on all sides of the ribs. Let rest in refrigerator for 4 hours up to overnight. Preheat grill to hot. Place ribs on grill and cook for 5 minutes on each side. This will sear the meat to seal-in the juices and put grill marks on the meat. Remove ribs from grill and place in large pan (the bottom of a broiler pan works well). Turn of one burner and turn other burner to low. Combine braising sauce ingredients and slowly pour over the ribs into the pan. Place aluminum foil over the pan and seal tightly on all sides. Slide onto grate over the burner that is off and cook for 4 – 5 hours until the meat is falling off of the bone.

