



BIG THUNDER RIBS

From Big Thunder Ranch Barbecue
— at Disneyland® Park —

Big Thunder Barbecue at Big Thunder Ranch opened in 1986. Set outside, guests were served beef or chicken from the chuck wagon. The fixings were delivered family-style to picnic tables. The beloved BBQ spanned thirty years – with a few name changes – before finally closing to make room for a galaxy far, far away.

INGREDIENTS

SERVES 4-6

CITRUS ROUNDUP BBQ RUB

- 2 1/2 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
- 1/4 tablespoon cayenne pepper

BIG THUNDER RIBS

- 1 (4-pound) rack pork spareribs, trimmed of excess fat
- 1/2 cup water
- 1 cup favorite barbecue sauce

DIRECTIONS

FOR CITRUS ROUNDUP BBQ RUB:

1. Combine all ingredients in medium bowl. Stir to combine. Set aside.

FOR BIG THUNDER RIBS:

1. Sprinkle Citrus Roundup BBQ Rub on both sides of ribs, rubbing the meat to adhere. Cover with plastic wrap. Refrigerate for 8 hours, or overnight.
2. Preheat oven to 350°. Place ribs in roasting pan or on baking sheet, and pour water into pan. Cover with foil and roast for 1 hour.
3. Remove pan from oven and uncover. Pour off any excess water. Evenly coat top of ribs with barbecue sauce. Return pan to oven and roast for 30 minutes more.
4. Remove pan from oven and cover lightly with foil. Let ribs rest for 10 minutes. Slice ribs between each bone with serrated knife. Serve immediately.