

Available Now...

Honey

There are 27,000 bee colonies in Colorado producing 1 million pounds of honey every year.



Fun Facts

The 60,000 or so bees in a beehive may collectively travel as many as 55,000 miles and visit more than two million flowers to gather enough nectar to make just a pound of honey!



Fresh Inspirations...

Mile High Honey Brined & Basted Pork Spareribs

Ingredients

- 4 Racks St. Louis-Style Pork Ribs*
- 1 Package Brine Mix
- 1 Cup + 1/2 Cup Honey
- 1 Cup Pork Rub
- 1 Cup All Purpose Meat Rub
- 2 Cups BBQ Sauce

*Ensure the thin membrane is removed from the rib side of the racks.

Directions

Brine Directions:

In a large stock pot bring 2 quarts of water to a boil. Add 1 package of the brine to the water. Stir the brine with a whisk to ensure the salt and sugar dissolve. Remove from the heat and allow to cool to room temperature. Add 1 cup honey to brine mixture while cooling, and stir. In a large bucket add 1 gallon of water and 1 gallon of ice, then add the cooled brine solution and mix well. Add the ribs and ensure they are fully submerged. Brine the ribs covered and in the refrigerator for 3-4 hours.

Rub Directions:

Remove the ribs from the brine, drain, and place onto a cooking sheet. Sprinkle pork rub onto the meat side and allow to become tacky and wet. Turn the ribs over and sprinkle meat rub onto the rib side and allow to become tacky and wet. Allow the rub to sit for 15 minutes before smoking.

Wood Pellet Smoking Directions:

Fill hopper with pellets. Turn smoker on to smoke setting and allow smoke to start. Once smoke has started, place the ribs meat side up and smoke for 3 hours with the lid closed. At the 3 hour mark remove ribs and place on cooking sheet. Close the lid and turn temperature to 225 degrees. Adjust the seasoning on ribs if desired then brush both sides with BBQ Sauce, drizzle with honey, then wrap tightly in aluminum foil. Place the ribs back into the smoker and cook for 2 hours. After 2 hours remove the ribs, place on cooking sheet, meat side up and remove the foil. Season, sauce or honey glaze as needed and place back into the smoker. Cook for an additional 45 minutes to 1 hour to set the sauce.

Provided by Chef Jason K. Morse, CEC, 5280 Culinary, LLC



Each month the Colorado Department of Agriculture features a different commodity to highlight the variety and quality of products grown in the state. Visit us at www.coloradoagriculture.com for a complete list of recipes.

Next Month... **Colorado Cucumbers**