

Southern Spice Ribs

Slow-cooked soul with a smoky Kiss



Your Flavor Highlights

Classic Southern Blend with Paprika, Garlic, and hint of Cayenne.

Perfect for ribs, pulled pork, or roasted sweet potatoes

No fillers, no fluff- Just bold , clean flavor.

Cooking Tips & Rub Rituals

Rub & Rest

Coat generously and let sit overnight or a couple of hours for deep flavor infusion.

Low and Slow

Bake at 225 degrees 3 hours. Spritz every 30 minutes.

Wrap with foil, add apple juice or apple cider vinegar. Make sure to cover completely. Cook an additional two hours.

Uncover the final hour and cook until internal temperature between 200 and 205 F. Coat with your favorite sauce or none at all.

Pair with

Cinnamon Blaze Cornbread, Coleslaw or potato Salad, and grilled or smoked corn on the cob.