

Parmesan Garlic Riblets

Ingredients

Pork rib tips

Rib seasoning

1 part course ground pepper

1 part sea salt

1 part garlic powder

4 parts dry powdered parmesan (if you use shredded parmesan grind it to a powder)

Mix all ingredients together.

Method

Set the EGG for indirect cooking with a convEGGtor at 275-300°F/135-149°C.

While the EGG is warming up, cut the rib tips into single bone pieces, approximately one inch and place in a bowl. Season the ribs and let rest for 30 minutes.

Place the riblets on the grid, spaced ½ inch apart. Cook until you reach an internal temperature of 160-170°F/71-77°C. Move the riblets to a platter and loosely tent with foil for ten minutes and then serve. My favorite riblet sauces include Kewpie Japanese Mayo, honey mustard, Big Green Egg Kentucky Bourbon Barbecue Sauce, or straight up.

Get ready for the best riblets of your life!