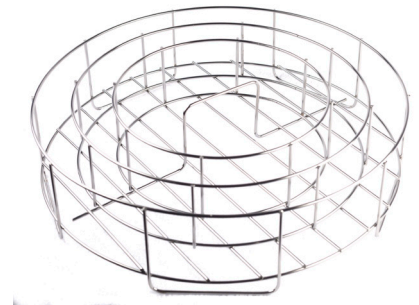




Included:
Rib Rings | Drip Pan | Probe Holder

Rib Rings

The Rib Rings conserves grilling space by placing ribs in an upright circular pattern. The Rib Rings can simultaneously cook 6 racks of St. Louis or baby back ribs or 5 racks of ribs and a whole chicken. It can support the full length of three racks of trimmed ribs in the outermost ring, two racks in the middle, plus one rack of ribs or one whole chicken in the center ring. The Rib Rings can be used on all round kettle, bullet style, drum, and ceramic grills and smokers that have a minimum 18" diameter.

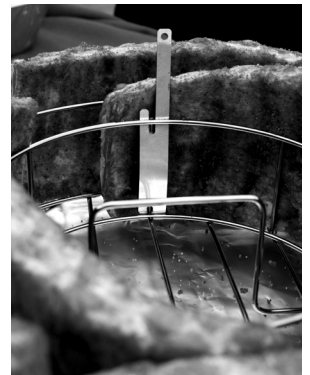


Drip Pan

The aluminum drip pan is reusable and makes the disposal of grease easy and fast. Keep mess to a minimum by simply placing the drip pan underneath the Rib Rings. Since the Rib Rings are elevated from the drip pan, air is able to precisely flow to the meat and cook it evenly.

Probe Holder

When using an optional pit cooking temperature probe (check out BBQ Guru's full line of temperature controls on BBQGuru.com) you can use the included stainless steel probe holder to secure it. It will connect above meat so you can keep track of cooking temperature and easily slow-cook your most mouthwatering ribs. (Do not place your pit probe on the Rib Rings or in between pieces of meat, as this could send a false reading of your pit temperature.)



Directions:

1. Place the Rib Rings on top of the drip pan.
2. Install the probe holder by inserting the top notch of the probe holder to the middle ring of the Rib Rings.
3. Slightly bend the bottom of the probe holder. Connect the bottom notch to the middle ring and snap it in place.
4. Using a sharp knife, begin to square off spare ribs by making a vertical cut at the end of the rack and removing the flap of meat.
5. Make a horizontal cut along the top of the rack and remove unwanted meat, fat and cartilage so that you have a clean, rectangular rack of ribs.
6. Place each rib into an individual section of the Rib Rings, with the bone side down and the fattiest side facing up.
7. To cook a whole chicken, place it into the center ring.
(Do not put any ribs in the center ring when cooking a chicken.)
8. Place the Rib Rings in the center of your grill's cooking grate.
9. Optionally clip your pit probe on top of the probe holder.
10. Close your grill's lid and cook meat for several hours until perfect!

