



HOPPIN' JALAPENO SMEAR FOR RIBS AND STEAK

- ¼ Cup **TSH Hoppin' Jalapeno Mustard**™
 - ¼ Cup brown sugar (for pork ribs only)
 - 1 Tbsp. Vegetable oil
- Pork spare ribs or flank steak

1. Stir together mustard, oil, and salt. Stir in brown sugar if using pork ribs.
2. Place ribs or steak in a non-metallic dish. Rub both sides of meat generously with mustard mixture. Cover and refrigerate for at least 8 hours or up to 24 hours.
3. Grill or broil meat as desired.

Mustard mixture may be halved or doubled